

Product Bulletin

ANTIFOAM SD10 FOOD GRADE DEFOAMING AGENT

FEATURES:

Effective in low concentrations Effective in both hot and cold aqueous systems
Excellent foam suppression Safe and easy to handle and apply

DESCRIPTION:

ANTIFOAM SD10 defoamer is a premium defoaming agent formulated specifically for the Food Processing Industry. This water soluble product is a 10% active silicone based defoamer. ANTIFOAM SD10 is manufactured in compliance with US FDA as cited in 21 CFR 173.340, which covers secondary direct food additives used as defoaming agents and allows concentrations of up to 10 parts per million active silicone (dimethylpolysiloxane) in non standardized foods. This antifoam is also permissible as a component of paper that may come in contact with foods. See FDA Regulations 21 CFR 176.170 and 21 CFR 176.180.

APPLICATIONS:

ANTIFOAM SD10 is recommended for food starch water systems such as those found in potato processing, egg processing, vegetable and fruit washing systems, beverages, and most food based foam control applications.

DIRECTIONS:

ANTIFOAM SD10 is effective in most aqueous processing applications. This product is formulated to be added directly to foam control systems without diluting. It can also be diluted with process liquids prior to use. ANTIFOAM SD10 is very effective when added prior to foam generation, and can be added at any time during process to control foam. For best results, store this product between 50°F and 100°F.

SPECIFICATIONS:

Appearance.....	White Liquid Emulsion
Silicone content (wt%).....	10
pH (as is).....	4
Specific Gravity @ 20°C.....	1.0
Viscosity LV (cP).....	1300 to 1800

FOR FURTHER INFORMATION REFER TO THE MATERIAL SAFETY DATA SHEET

PACKAGING:

Available in 55 gallon drums, 5 gallon pails and 4 gallon cases.

PRODUCT CODE:.....204104



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