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ANTIFOAM FOOD

Antifoam suitable for accidental contact with food

FEATURES

ANTIFOAM FOOD is an antifoam product in water emulsion made with raw materials of food grade vegetable origin, specifically developed to eliminate and prevent foam that may be generated in some processes typical of the food industry. The product is suitable for accidental contact with food.

The product specifications render it suitable also for production processes of animal feed. The operating principle consists in the formation of a thin layer of product able to eliminate the surface tension of foam bubbles in order to reduce their size until they completely disappear. The use of non ionogenic ingredients renders the product inert against the active principles of detergents or sanitizers implemented in washing cycles. The possibility to pump **ANTIFOAM FOOD** allows dosing the product with automatic systems. The product's components are approved by the US FDA.

With Antifoam
Without Antifoam

HOW TO USE

Experience suggests use in turbulence points where the product can be easily dispersed and be effective.

Indicative doses range from 2.5-3 portions of **ANTIFOAM FOOD** for each 10,000 portions of fluid to treat; however, many factors are involved (type of process, food substance, system, etc.) and practical tests must be carried out to determine proper dosing.

ANTIFOAM FOOD is successfully used in cleaning and sanitization processes of plants, in case of foaming problems due to work residues and chemical products that may decrease the efficiency of the washing system.

SAFETY

ANTIFOAM FOOD does not carry any danger sign and does not require any precautions for use.

CHEMICAL/ PHYSICAL DATA

Physic state: live consistency, liquid
Density (20°C): 0.95 – 1.05 kg/dm³
Solubility in water: soluble
Flammability: non flammable

pH (t.q.): 6.5 – 8.5

FDA APPROVAL

ANTIFOAM FOOD components, in view of their characteristics, comply with the specifications set out in the following FDA approving paragraphs for use in contact with foods:

21 CFR 176.170

21 CFR 176.180

21 CFR 175.105

21 CFR 181.30