

# Anti-Foam Food Grade

## Technical Bulletin



### Product Description

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Antifoam Food Grade is a 10 percent-active, food-grade silicone emulsion. This antifoam is water dilutable and effective in a variety of systems.

### Applications

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- Food fermentation processes
- High sugar-content systems
- Waste water treatment
- Vegetable processing
- Beverages

### Technical Data

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#### HOW TO USE

This product is effective in very low concentrations. One to 10 parts of active silicone per million parts foamer is sufficient to control foaming in many systems. Begin trials at higher levels (10 ppm active silicone), then work down to the level of foam control desired.

#### Adding the Antifoam

To produce optimal foam control, it is necessary to have the antifoam completely dispersed in the foaming medium. Follow these steps to achieve complete dispersion:

1. Agitate the product prior to use.
2. Predilute with 3 to 10 parts of cool water to aid in dispersion. Add the antifoam to the water with slow mixing. Prediluted material should be used immediately.  
If the system can provide adequate agitation to disperse the antifoam, the antifoam emulsion may be added

directly without predilution being necessary.

3. Add the antifoam prior to the point where foaming occurs within the system, if possible.

### Pack Sizes

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2 x 5L

C16432

### Dominant Colour Code

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### Hazard Information & Safety

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Not Classified as Hazardous according to the criteria of the SafeWork Australia, utilising GHS. A Safety Data Sheet for this product is available at [www.dominant.com.au/sds](http://www.dominant.com.au/sds)

Poisons Schedule:

Dangerous Goods: Not Classified

### Recommended PPE

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