



**AF Silicon**<sup>TM/MC</sup>

**VB1**

## Silicon defoamer

### Description

AF Silicon<sup>TM/MC</sup> defoamer is food grade and silicone-based and is for use in the food, beverage and dairy industries.

### Effective

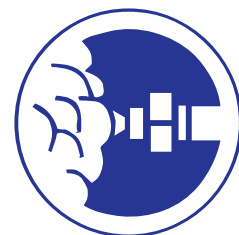
- Effective foam control
- Food grade - suitable for use on food contact surfaces

### Versatile

- Liquid product can be used manually or auto-dispensed
- Approved for use in shell egg operations

### Discussion

AF Silicon<sup>TM/MC</sup> defoamer is a concentrated silicone-based additive specifically designed to counteract excessive foaming generated as a result of interactions between alkaline detergents and soil. It is suitable for use in a wide range of applications including bottlewashing and clean-in-place (CIP) and is effective over a wide temperature range. This product may be used for defoaming in potato chip plants, flumes for movement of food ingredients, meat rendering operations and for defoaming in shell egg washing machines. It is effective over a broad temperature range and aggressively defoams cold and hot solutions.



**Diverclean**



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### Use Instructions

Use AF Silicon<sup>TM/MC</sup> defoamer at concentrations between 5–20 mL/100 L (0.005–0.02 % v/v) depending on the degree of foaming.

**Egg Washing Wetting/Defoaming:** Add this product when washing solution becomes contaminated from broken eggs and causes foam, up to 10 mL/100 L (1.6 fl oz. / 100 Imp. gal) of solution is usually sufficient. Eggs destined for human consumption should be rinsed thoroughly with potable water after use of this product.

A maximum level of 100 ppm total product (10 ppm polydimethylsiloxane) 10 mL AF Silicon<sup>TM/MC</sup> defoamer / 100 L, 0.01% v/v is allowed in certain foods as specified by regulations. If used in conjunction with detergents in the cleaning process, it along with the cleaning solution should be rinsed from equipment surfaces.

### Technical data

|                  |  |
|------------------|--|
| Certification    | NSF Nonfood Compounds Program Listed. Acceptable for use in food processing facilities |
| Form/Color       | Opaque, white liquid   |
| Scent            | No fragrance added   |
| Specific Gravity | 1.008  |
| pH (1%)          | 7.0  |
| % P              | 0.0  |
| pH (neat)        | 5.5  |

The above data is typical of normal production and should not be taken as a specification.

### Safe handling and storage information

Store in original closed containers, away from extreme temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

### Product compatibility

AF Silicon<sup>TM/MC</sup> defoamer when applied at the recommended concentration and temperature is safe for use on materials commonly found in the processed food industry. In the event of uncertainty it is advisable to evaluate individual materials before any prolonged use.

### Test Kit

No test kit needed

### Precautionary Statement

Refer to current Safety Data Sheet.