

Data Sheet ANTIFOAMZERA A20 FOOD GRADE

Last update january 2022

PROPERTIES

Silicone-based defoamers have a silicone compound as the active ingredient. This can be presented as an oil or in a water-based emulsion. The silicone compound consists of hydrophobic additives integrated into a polydimethylsiloxane to which emulsifiers are added to ensure that the silicone disperses rapidly in the foaming medium.

These defoamers are very effective against difficult foams and are very good at removing foam from the surface, as well as releasing trapped air in the middle, because of this they find a wide variety of uses in almost every industry.

For an easy and direct application of defoamer A20 in aqueous medium. It was formulated with FDA grade non-ionic emulsifiers, ensuring its high efficiency, good compatibility and long permanence, thus achieving use within the food and pharmaceutical industry. In addition to the kosher certification that guarantees the safety of our raw materials and our manufacturing process.

APPLICATIONS AND USES:

- Distillations of alcohol, brandy, tequila.
- Food made from milk, coffee, juices and fruit concentrates and jams.
- Fermentations.
- Manufacture of sweets and chocolates.

TECHNICAL DATA

Appearance	Viscous white liquid (Milky white liquid) [®]
Total solids content %	22-28
Viscosity (25°C) cP	400-4000
Dosage (ppm)	100-500
Storage stability	1 year
Defoaming power	T1: less than 1 minute T2: less than 1 minute
pH	3.0-5.0

COMPOSITIONS

Components
Water
Polydimethylsiloxane
Sorbitan monostearate
Glycerin monostearate
Sodium carboxymethylcellulose

PRESENTATIONS

- 20 kg Plastic drum
- 200 kg Plastic drum

SAFETY AND HANDLING

- Store in spaces with temperatures below 60 °C.
- Contact with the skin and especially with the eyes should be avoided (See safety data sheet)
- Before using the product, consult the safety sheet and technical data sheet.

