

AF1314 FG(4017) Silicone Antifoam 14% Solids Food Grade

Introduction

Antifoam **AF1314 FG** is a highly active silicone emulsion based on activated polydimethylsiloxane. It has been specially formulated to prevent, control or destroy foam in liquid systems.

Key Features

- **Food contact approved**
- **Effective in hot or cold aqueous processes**
- **Easily dispersible in water**
- **Sterilisable**

Applications

AF1314FG is approved as a processing aid in applications where its use may bring it into contact with food.

It is also approved as a component during the manufacture of articles, which in their finished state are intended to be brought and /or are brought temporarily or permanently into contact with foodstuffs.

Typical applications include:-

Pharmaceutical production – fermentation processes for the manufacture of antibiotics etc.

Chemical production- fermentation processes for food acids eg citric, tartaric acid etc.

Enzyme production

Yeast manufacture and related industries eg alcohol distilling, brewing and fermentation

Washing of vegetables and fruit

Washing and cleaning of shellfish, poultry etc

Fruit juice extraction and soft drinks manufacture

Glucose syrup, confectionery and preserve production

How to Use

AF1314 FG can be used either as supplied or diluted with water to the desired concentration, depending on the characteristics of the system i.e. temperature, pH, volume of foaming/foamable liquor, degree of agitation, composition and dosing system available.

Dilution of **AF1314 FG** should be used within 12 hours from preparation, All equipment used to prepare dilutions of **AF1314 FG** should be thoroughly cleaned before refilling with diluted product and to prevent contamination by micro-organism, the container should be closed after usage. If the diluted antifoam is separated it is recommended to gently stir the emulsion to homogenize the system.

Concentration of **AF1314 FG** required for good foam control depends on the process where it is employed. If there is no previous experience of a foam problem, it is generally suggested to start with a concentration of 50 ppm of active silicone and then to adjust the amounts upwards or downwards in order to determine the most cost effective concentration.

Recommendations regarding the concentration of silicones in foodstuffs

The F&DA and W.H.O. and various other authorities recommend that, where permitted, the concentration of Polydimethylsiloxane in the final food for consumption does not exceed 10ppm

Property*	Test Method	Value
Colour:		White
Appearance:		Milky Liquid
Solids Content:		15 %
Active Content:		10 %
Specific Gravity	BS 5350 Part B1	1.0
Viscosity	Brookfield	38000mPas
FDA Approved		Yes
Silicone Antifoam		Yes

Suitable Diluents

Water

Health and Safety

Available on request

Packages

200 kg. Drums, 1000 kg IBC.

Storage and Shelf Life

Over six months. This product should be stored between 5 and 30°C in clean sealed containers. The product should not be allowed to freeze.

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* The details are merely typical properties not specifications.

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