



PATCO 376

Description

Patco 376 is a 100% active non-silicone defoamer. Designed for use in food processing operations, Patco 376 complies with Paragraph 173.340 of Title 21 of The Code of Federal Regulations covering defoaming agents used in food processing. Patco 376 has Kosher Approval.

- » Birko Antifoam 100 and all-purpose Antifoam
- » For use in brew Kettle
- » Fermenter
- » Yeast Propagation
- » Blow-Off Buckets

Directions

Recommended Usage Levels: 200-400 PPM.

Add Patco 376 to raw or cooked material under continuous agitation for maximum dispersion and effect. For kettle defoaming, add ½ (0.5) oz. per bbl. before the wort comes to a rigorous boil. Be sure to add Patco 376 at the beginning of the boil, before foam is a problem. Add more Patco 376 during the boil if needed. For fermentation defoaming, use 12-25 ml. per bbl depending on the style of beer being produced and the type of yeast being used.

Properties

Form:	Liquid
Color:	Amber
Odor:	Oily
pH @ 1%:	NA
Foam:	None
Biodegradable:	Yes
Phosphates:	No
Density:	1.0