

ADDITIVES

NO FOAM

Food grade anti-foam emulsion

Properties

NO FOAM is a premium anti-foam compound that is designed for all-purpose defoaming, or for use in food contact situations. It is effective in brines, soups, flumes, and a variety of food processing situations. It contains no oils, fats, esters, adulterations, allergens, or genetically modified ingredients. In addition, it uses only Kosher (Passover) certified ingredients, has appropriate certifications, and may be used for these applications.

Applications

NO FOAM is acceptable for use in food plants inspected by the USDA and uses only food-grade chemical ingredients allowed by the FDA in accordance with 21 CFR 173.340. It may safely be used in or on food or beverages.

Physical Properties

| | |
|-----------------|--------------------------|
| Color | White, opaque |
| Scent | Odorless |
| Density (20 °C) | 1.00 g/mL (8.33 lbs/gal) |
| pH (#1) | 6-8 |
| Activity | 10% |
| Shelf life | 1 year |

Directions for Use

Normally NO FOAM can be used at dilutions as low as 1 oz per 5,000 gallons for defoaming mild systems. Additional product may be used in difficult systems. It is normally fed directly from the drum or container, mixed with water, and then added to the foaming system.

Authorizations

NO FOAM may safely be used as a defoamer or to wash fruits and vegetables in accordance with 21 CFR 173.315, and in all processed foods/beverages in accordance with 173.340. A rinse is not necessary.

Packaging

This product is available in 5 gal pails. Additional sizes available upon request.

Important: Read and understand label and Safety Data Sheet (SDS) for complete listing of hazards, precautions, first aid statements, and storage and handling information. SDS Sheets are available from the distributor of this product. 24-Hour Emergency Response Line 1-800-255-3924.