



TECHNICAL DATA SHEET

PACE 376 VEGETABLE OIL BASED ANTIFOAM

DESCRIPTION

Pace 376 is a 100% active, vegetable oil based defoamer, formulated for use in food processing operations, Pace 376 is FDA authorized as a “Secondary direct food additive permitted in food for human consumption. Pace 376 is silicone-free and ideal for use in unfiltered beers.

- Replaces Birko Patco 376, Antifoam 100 and All-Purpose Antifoam
- Brewkettles
- Fermenters
- Yeast Propagation
- Blow-Off Buckets

DIRECTIONS

Add Pace 376 to vessel requiring foam control during agitation. It’s always best to add a foam control agent before foaming becomes a problem. When used in the brewkettle, add approximately 15 ml (½ ounce) of Pace 376 per barrel before the wort comes to a full boil. Subsequent additions may be required during the boil. For foam control in fermenters, add 11-30 ml. (¼ - 1 ounce). Foaming depends on a number of factors including the type of beer brewed and the yeast being used. Pace 376 can be used in other applications where foam can be problematic. For these applications, use only what’s need to achieve the desired results.

PROPERTIES

Form	Opaque liquid
Color	Amber
Odor	Vegetable oil
Density	0.94
Viscosity, cps	150-700
pH of a 1% solution	Near neutral
Foaming	None
Recommended use dilution	200-400 ppm

Special considerations and notes: complies with Paragraph 173.340 of Title 21 of The Code of Federal Regulations.



Always observe label statements and follow the information contained in our Safety Data Sheets (SDS).

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