

ADDITIVES

Foam Control V

Food grade anti-foaming agent

Description

Foam Control V is a premium non-silicone anti-foam compound that is derived from vegetable oil. It is effective in controlling foams generated in the kettle and fermenter and can be used for all-purpose defoaming or in food contact situations. **Foam Control V** uses only Kosher (Passover) certified ingredients and has appropriate certifications.

Application

Foam Control V increases kettle and fermenter utilization by reducing over-foaming issues. It preserves foam-positive proteins, increases alpha-acid utilization, and decreases soil adhesion to vessel surfaces.

Properties

Color: Opaque liquid
Viscosity@25C: 1,000–3,500
Specific gravity@25C: 0.96
Weight (lbs/gal): 7.99
Solids: 100%

Directions

Start at a usage level of about 50–200 ppm (6-24 mL/bbl). May be added directly to kettle or inline to wort on the way through the fermenter. Optimization will be necessary to determine the dose needed for your application. More or less may be necessary depending on the severity of the foaming problem.

Storage

To ensure product quality, **Foam Control V** should be stored in sealed containers at temperatures between 40°F and 120°F. Shelf life of **Foam Control V** is one year from the date of manufacture.

Packaging

Foam Control V is available in 1 gal, 5 gal, and 55 gal packaging. Additional sizes available upon request.

Please refer to the SDS for safe handling requirements.
24-Hour Emergency Response Line: 1-800-255-3924

