

SARFOAM XL is a general purpose foam control agent suitable for use in many industries including food processing, pharmaceutical, textile and metalworking applications.

## **APPLICATION**

Applications include the removal or prevention of foam in the following industries

- Pharmaceutical: – Antibiotic fermentation.
- Food Processing : – Vegetable washing, seafood washing and egg washing.
- Potato processing for the manufacture of crisps and chips.
- Sugar: – For all parts of the manufacturing process.
- Starch: – Manufacture.
- Textiles: – For all parts of the manufacturing process.
- Metalworking: – For foam control/reduction in water-based metalworking fluid systems.

## **BENEFITS**

- Has a very low order of toxicity and is effective at low concentrations.
- Readily dispersible / dilutable with water prior to addition to the aqueous system.
- Dimethyl polysiloxane emulsion in water.
- Non-ionic in nature.
- White stable emulsion.

## **PERFORMANCE PROFILE**

- Addition levels are normally between 10 – 100ppm and should be optimised by trial.
- FDA CFR21 No 173.340 – defoaming agents.
- CFR21 No 176.210 – defoaming agents for paper and paperboard manufacture.

## **TYPICAL PROPERTIES**

- Viscosity 1000cps – 2000cps @ 20°C
- SG 0.99 – 1.1

Stable for a minimum 6 months if stored in closed containers at ambient temperatures 5°C – 35°C.

## **HEALTH & SAFETY**

Please refer to the Safety Data Sheet, freely available, for product handling and disposal advice. Please note that the SDS includes handling, storage, health and disposal information which should be passed on to anyone else who comes in contact with our product. Additional advice can also be obtained from your local representative.

NOTE: Read and understand all precautions on container labels before using this product.