



# BIO-SIL

## Antifoams & Emulsions

### BIO-SIL MIN/20FG

FOOD GRADE ANTI-FOAM EMULSION

## TECHNICAL DATA SHEET

Rev.3 Date: 10/10/2022

### PRODUCT DESCRIPTION

BIO-SIL MIN/20FG is a food grade 20% active mineral oil based antifoam emulsion, ideal for antifoaming and de-foaming a wide range of aqueous systems. BIO-SIL MIN/20FG is effective at low concentrations when added to food stuffs and beverages where foam control is critical.

### COMMON AREAS OF USE

- Juices and syrups
- Fermentation processes
- Jam and jelly making
- Water based systems
- Fruit and vegetable processing

### PHYSICAL PROPERTIES

Appearance	Off white to beige
Active content	20
*Specific Gravity [@ 20°C]	0.95
*Viscosity at 25°C [mPa.s]	1100 < 1400
Packaging	20kg Pail, 180kg Drums and 900kg Tote

\*Typical product data values should not be used as specifications

### STARTING GUIDE

**As a processing aid:** For maximum de-foaming efficiency, pre-dilute BIO-SIL MIN/20FG with 3 to 5 parts of water momentarily before adding to the foaming system. For effective dilution, do not add the BIO-SIL MIN/20FG to the water but rather vice versa. In processing applications as an aid, BIO-SIL MIN/20FG in concentrations of 10 to 500 ppm can be added.

**For end use:** BIO-SIL MIN/20FG emulsions can be added directly from the original shipped container to the foaming system. Concentrations in the range of 0.05 to 0.5% have been determined as a good starting amount for most applications.

Please note - Testing before formulating should still be carried out as systems vary.

### COMPLIANCES

Complies with the FDA Code of Federal regulations Title 21

Sections:

173.340 – Secondary direct food additive used as defoaming agents.

175.105 – Indirect food additives used as a component of adhesives.

176.170 – Indirect food additives used as a component of paper and paperboard in contact with aqueous and fatty foods.

176.180 – Indirect food additives used as a component of paper and paperboard in contact with dry foods.

176.200 – Indirect food additives used as defoaming agents in coatings.

176.210 – Indirect food additives used as defoaming agents in the manufacture of paper and paperboard.

177.1200 – Indirect food additives used as a defoaming agent in cellophane for food contact.

Complies with the European regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 Article 3 Part 2b whereby, if used appropriately, antifoams are considered as food processing aids.

Complies with the German BfR Recommendation XXXVI for defoamers to be used in the production process of paper, paperboard and board that comes into contact with food.

### PLEASE NOTE

- Material Safety Data Sheets are available upon requests
- The shelf life period without testing is 12 months from date of manufacture, if stored in the original unopened container at 4°C to 27°C.

LEGAL DISCLAIMER: Each user bears the full responsibility for making its own determination as to the suitability of Supplier material, products, services, recommendations or advice for its own particular purposes. Each user must identify and perform test and analysis sufficient to assure its finished parts will be safe and suitable for use under end-use conditions. Because actual use of products by the user is beyond the control of Supplier, such use is within the exclusive responsibility of the user, and supplier cannot be held responsible for any loss incurred through incorrect or faulty use of the products. Further, no statement contained herein concerning a possible or suggested use of any material product, service or design is intended or should be construed to grant any license under any patent or other intellectual property right of Supplier or any of its subsidiaries or affiliated companies, or as a recommendation for the use of such material, product, service or design in the infringement of any patent or other intellectual property right.



Cape Town +27 (0)21 534 9055  
 Johannesburg +27 (0)11 392 2426  
 Durban +27 (0)31 701 3481  
 Website: www.silicone.co.za