

# BIO-SIL

## Antifoams & Emulsions

### BIO-SIL AFD/2000F

### Foodgrade Anti-foam Emulsion

### TECHNICAL DATA SHEET

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#### PRODUCT DESCRIPTION

BIO-SIL AFD/2000F is a food grade 20% active organic oil based antifoam emulsion, ideal for antifoaming and de-foaming a wide range of aqueous systems. Best suited for use in food processing applications or as a processing aid in fermentation systems.

BIO-SIL AFD/2000F is effective at low concentrations when added to systems where foam control is critical and has the added benefit of being silicone free.

In fermentation systems, BIO-SIL AFD/2000F has no negative effect on growth levels of micro-organisms at working concentrations.

#### COMMON AREAS OF USE

- Fermentation processes
- General food processing
- Fruit and vegetable washing
- Pesticide formulation
- Paper manufacturing
- Water based systems

#### TYPICAL SPECIFICATIONS

Appearance	Off white to beige
Active Silicone Solids [%]	20
*Specific Gravity [@20°C]	0.98
*Viscosity at 25°C [Mpas]	>500 <1200
Packaging	25Kg Pail 200Kg Drum 1000Kg Tote

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

#### CERTIFICATION & COMPLIANCES

BIO-SIL AFD/2000F is produced under ISO 9001 and ISO FSSC22000 management systems.

#### STARTING GUIDE

**As a processing aid:** For maximum de-foaming efficiency, pre-dilute BIO-SIL AFD/2000F with 3 to 5 parts of water momentarily before adding to the foaming system. For effective dilution, do not add the BIO-SIL AFD/2000F to the water but rather vice versa. In processing applications as an aid, BIO-SIL AFD/2000F in concentrations of 10 to 500 ppm can be added.

**For end use:** BIO-SIL AFD/2000F emulsions can be added directly from the original shipped container to the foaming system. Concentrations in the range of 0.1 to 0.5% have been determined as a good starting amount for fermentation applications. If required, BIO-SIL AFD/2000F can be heat sterilized before use either in its pure form or pre-diluted in water, or can be sterilized directly in the fermentation medium.

#### PLEASE NOTE

- Testing before formulating should still be carried out as systems vary.
- 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.
- The product will separate after heat sterilization but can be easily reconstituted by agitation before use. Pre-dilution with water will minimize this effect.

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