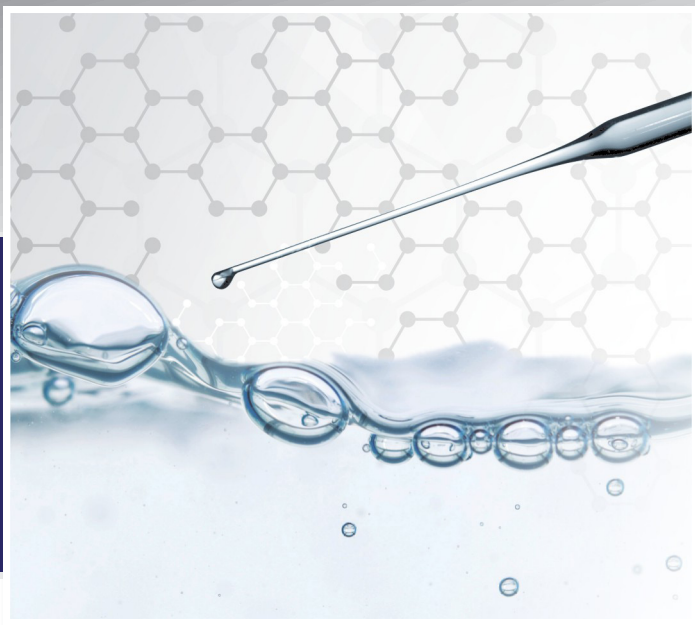


BIO-SIL

Antifoams & Emulsions



BIO-SIL AF720 PWD

Foodgrade Powdered Anti-foam

TECHNICAL DATA SHEET

Rev.7 Date: 17/08/2022

PRODUCT DESCRIPTION

BIO-SIL AF720 PWD is a food grade, free flowing powdered antifoam consisting of a silicone based antifoam compound adsorbed onto an inert carrier. Showing excellent antifoaming and de-foaming of most aqueous systems, BIO-SIL AF720 PWD is specifically intended for use in powder based food products that require defoaming upon rehydration.

Also suitable for controlling foam in a range of biotechnological applications including brewing, fermentations as well as water treatment systems.

BIO-SIL AF720 PWD is effective at low concentrations, is fully soluble in both hot and cold water systems and will not alter microbial growth rates or yields.

COMMON AREAS OF USE

- Powdered food stuffs, including but not limited to:
 - Instant beverage mixes
 - Powdered soup mixes
- Detergents
- Fertilizers
- Pesticides
- Water based systems

TYPICAL SPECIFICATIONS

Appearance	White free flowing powder
Active Silicone Solids [%]	20
Packaging	10Kg Bag

*Typical product data values should not be used as specifications

CERTIFICATION & COMPLIANCES

BIO-SIL AF720 PWD is certified Halaal and Kosher. Produced under ISO 9001 and ISO FSSC22000 management systems.

Complies with FDA Code of Federal regulations Title 21 Section 173.340 – Secondary direct food additive used as defoaming agents.

STARTING GUIDE

BIO-SIL AF720 PWD should be added directly to the foaming system and does not require pre-dilution. When used in powdered products, addition towards the latter stages of processing is recommended. Suggested started rate for evaluation is 0.01%. For food applications, the maximal limit, as recommended by the FDA would be 0.005% in the final consumed product.

PLEASE NOTE

- Testing before formulating should still be carried out as systems vary.
- Material Safety Data Sheets are available upon request.
- 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.