

BIO-SIL

Antifoams & Emulsions

BIO-SIL AF720F

Foodgrade Anti-foam Emulsion

TECHNICAL DATA SHEET

Rev.7 Date: 17/08/2022

PRODUCT DESCRIPTION

BIO-SIL AF720F is a food grade 20% emulsion of Polydimethylsiloxane which is specifically formulated for medium antifoaming and de-foaming. BIO-SIL AF720F 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

TYPICAL SPECIFICATIONS

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|----------------------------|--|
| Appearance | Off white to beige |
| Active Silicone Solids [%] | 20 |
| *Specific Gravity [@20°C] | 0.99 |
| *Viscosity at 25°C [Mpas] | 1100 <1400 |
| Packaging | 25Kg Pail 200Kg Drum 1000Kg Tote |

*Typical product data values should not be used as specifications

CERTIFICATION & COMPLIANCES

This product is certified Halaal and Kosher. Produced under ISO 9001 and ISO FSSC22000 conditions.

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.

Meets the requirements of the Canadian Food and Drug Act, as detailed in Division 16 governing Food Additives, whereby "Dimethylpolysiloxane Formulations" are acceptable direct food additives subject to the use and restrictions stipulated under item D.1 of Table VIII "Miscellaneous Food Additives".

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.

Suitable for use, in compliance with the valid restrictions, as a direct food processing aid for controlling foam during food production and processing according to Directive No 95/2/EC and the Regulation (EU) No 231/2012 regarding Regulation (EC) No 1333/2008 Annexes II (amended by Regulation (EU) 1129/2011) and III (amended by Regulation (EU) 1130/2011).

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.

STARTING GUIDE

As a processing aid: For maximum de-foaming efficiency, pre-dilute BIO-SIL AF720F with 3 to 5 parts of water momentarily before adding to the foaming system. For effective dilution, do not add the BIOSIL AF720F to the water but rather vice versa. In processing applications as an aid, BIO-SIL AF720F in concentrations of 10 to 500 ppm can be added.

For end use: BIO-SIL AF720F emulsions can be added directly from the original shipped container to the foaming system.

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.

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.



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