

# **ANTIFOAM**

# **FG 9030**

## **TECHNICAL INFORMATION**

### **DESCRIPTION**

- FG 9030 Antifoam is a food grade, 30 percent silicone emulsion, used to control foaming during fermentation or for analytical applications.

### **APPLICATION**

- The active silicone required to control foam is in a range of 1 to 10 parts active silicone per million parts juice. Since this compound contains 30 parts active silicone, the following amounts can be utilized:

#### **Undiluted for a 10 ppm addition:**

- 0.23 ounce (7mL) in 55 gallons
- 2.2 ounces (66 mL) in 500 gallons
- 4.4 ounces (132 mL) in 1000 gallons
- 11.0 ounces (330 mL) in 2500 gallons

### **DIRECTIONS**

- For optimal foam control, completely disperse the antifoam in the foaming medium. The easiest way to ensure dispersion is to pre-dilute the antifoam in 3 to 10 parts of cool water. Add the antifoam to the water with slow mixing. Use pre-diluted material immediately (to prevent microbial growth and retain active properties).
- Antifoam can be added directly without pre-dilution as long as it can be mixed in well. Additions made prior to active foaming will be more effective.

### **STORAGE**

- Shelf life is 12 months from shipment when stored between 20° and 40°C (68° to 104°F). Mix well before use.

