

**SARFOAM XL** is a general purpose foam control agent suitable for use in many industries including food processing, pharmaceutical and textile applications.

## APPLICATION

Applications include the removal or prevention of foam in the following industries:-

- Pharmaceutical - Antibiotic fermentation.
- Food Processing - Vegetable washing, seafood washing and egg washing.  
- Potato processing for the manufacture of crisps and chips.
- Sugar - For all parts of the manufacturing process.
- Starch - Manufacture.
- Textiles - For all parts of the manufacturing process.

## BENEFITS AND SPECIFICATION PROFILE

- Has a very low order of toxicity and is effective at low concentrations.
- Easily diluted with water prior to addition to the aqueous system.
- Addition levels are normally between 10 - 100ppm and should be optimised by trial.
- FDA CFR21 No 173.340 - defoaming agents.
- CFR21 No 176.210 - defoaming agents for paper and paperboard manufacture.

## CHEMICAL AND PHYSICAL PROPERTIES

- Dimethyl polysiloxane emulsion in water
- Non-ionic in nature
- White stable emulsion
- Readily water dispersible / dilutable
- Viscosity 1000cps – 2000cps @ 20°C
- SG 0.99 – 1.1

## STORAGE

Stable for a minimum 6 months if stored in closed containers at ambient temperatures 5°C - 35°C.

## HEALTH & SAFETY

This product has been manufactured to the highest standards and when used for the purpose recommended is unlikely to present any significant health hazards. A Material Safety Data Sheet is available.

Indicated data are approximate values and are subject to the usual commercial fluctuations. All information correct at time of going to press to the best of our knowledge. This information may be subject to change without notification due to continual product research and development.