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Product Code: AF0948

SARFOOD ANTIFREEZE is a high quality, non-toxic food grade antifreeze based on Mono Propylene Glycol. Formulated with superior corrosion inhibitors to protect the various metals and alloys, including copper-based alloys, which are common in this in this type of industry.

APPLICATION

Specially developed to promote low temperature fluidity in cooling systems used in the food and beverage industries when mixed with water in the recommended concentrations.

| SOLUTION - % VOLUME | FREEZE POINT PROTECTION |
|---------------------|-------------------------|
| 35% | -30°C |

Suitable for use in most applications where an environmentally friendly antifreeze coolant is specified.

BENEFITS

- Suitable as antifreeze/corrosion inhibitor for a wide range of cooling systems found in food and beverage industries.
- Ideal for use in chillers concentrations of 35% will protect down to -30°C.
- Performs best if mixed with de-ionised, demineralized or distilled water.
- Use of 'soft' water, which does not contain high levels of calcium salts or other 'hard' water constituents, is preferred.

PERFORMANCE STANDARDS

- Meets the requirements of InS G6 Guidelines
- Contains no genetically-modified ingredients, and does not contain any nut oil or derivatives

TYPICAL PROPERTIES

| Appearance: | Pale-coloured liquid | | Flash Point ^o C (COC): | 230 |
|--|----------------------|--------|--------------------------------------|------|
| Specific gravity @15°C: | 1 | L.03 | Pour Point ^o C: | -50 |
| Kinematic Viscosity @40°C (ASTM D445): | | 35 cSt | Specific Heat Capacity kJ/kg Kelvin: | 1.95 |
| Viscosity Index (ASTM D2270): | 2 | 281 | | |

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.











