

Foamstop[™] Veg G Defoamer – Food & Feed

Technical Data Sheet

Article number: Verification date: Version: FO82700 18/02/2025 2.1

Typical chemical and
physical propertiesFood processing defoamer especially formulated for the processing of vegetables (spinach, carrots, peas),
potatoes (starch, French fries) and mushrooms (champignon). Free of silicone- and mineral oils
(MOSH/MOAH free). All ingredients comply with Kosher, Halal and the FDA code of federal regulations.
Optimum processing temperature range: 25 °C - 95 °C.

Blend of edible oils and surface-active components.

| Appearance | Liquid | |
|-------------------|-------------|-------|
| Active content | ~100% | |
| Density at 25°C | 0,94 - 1,00 | g/ml |
| Viscosity at 25°C | 50 - 500 | mPa⋅s |

This information is intended as a guideline only. For specifications please consult the Certificate of Analysis.

| Application and | | |
|-----------------|--------------------------|--|
| treat level | Markets | Food and beverage industry |
| | Applications | Vegetable (spinach, carrots, peas) procesing Potato (starch, French fries) procesing Mushrooms (champignon) procesing |
| | Recommended dosage/usage | Apply the product in its natural state by aspersion or by dosing pump and adjust the initial dosage according to the requirements. May also be distributed with a water dilution system and or with a special metering system for automatic dosing in the fermentation, which means product will automatically added only when needed. |
| | | Other 50 – 100 ppm based on total formulation |
| | | Suitable as Food Processing aid and in compliance with FDA Title 21 CFR. |

Key benefits

- Inherently biodegradable -- Free of MOSH/MOAH -- Free of silicone oils -- Kosher -- Halal -

• Shows excellent performance in the control of foams and improves the flow and reduces viscosity of the medium.

• Very effective even at low concentrations and facilitates smoother pump operation, transport.

· Leaves no residues in the pipes or valves of the equipment used.

• Shows excellent de-aeration properties after blanching of spinach. This means smaller packaging can be used with savings on logistic costs.









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Please read Safety Data Sheet (SDS) before handling. Safety and Handling **Product Specification** This information is available on request through our local representative. This information is available on request through our local representative. Packaging The product should be stored at a temperature of no less than 10 °C and no more than 25 °C and away Storage from light. For more safety details read the Safety Data Sheet (SDS) **Quality Policy** The objective of our quality policy is the continuous fulfillment of the internal and external requirements agreed upon with our partners with regards to everybody's performance. The Quality System of ADDAPT® Chemicals BV is based on the principles of the NEN - EN - ISO -Standard 9001:2015. Liabilities All recommendations for the use of our products, whether given by us in writing, orally, or to be implied from the results of tests carried out by us, are based on the current state of our knowledge. Notwithstanding any such recommendations, buyer or user remains responsible for satisfying himself that the products as supplied by us are suitable for his intended process or purpose. Since we cannot control the application, use or processing of the products, we cannot accept responsibility thereof. Buyer has to ensure that the intended use of the products will not infringe any third party's intellectual property rights. We warrant that our products are free from defects in accordance with, and subject to, our general conditions of sale and supply.

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