

Foamstop[™] SIN 555 Defoamers – Food & Feed

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Product description

Foam control agent specially formulated for the processing of potatoes (starch, French fries), vegetables, shellfish and fermentation processes (i.e. citric acid, enzymes). All ingredients comply with Kosher and the FDA code of federal regulations. Optimum processing temperature range: 10 °C - 95 °C.

Typical chemical and physical properties Chemical nature		Blend of polyalkylene glycols and esters.
	Active content	~100%
	Odour	Characteristic
Application and treat level Markets Food and beverage industry		
	Applications	Vegetable procesing Potato (starch, French fries) procesing Seafood procesing Fermentation processes (i.e. citric acid, enzymes)
	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. Chips 50 - 100 ppm Sugar (diffusion) 20 - 100 ppm
		Suitable as Food Processing aid and in compliance with FDA Title 21 CFR.

Key benefits

- Inherently biodegradable -- 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.
- Can be used in production steps of the sugar manufacturing, for example it can be used in the washing process (water ways).







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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. Packaging This information is available on request through our local representative. The product should be stored at a temperature of no less than 10 °C and no more than 25 °C and away from light. For more safety Storage 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. ADDAPT Chemicals BV Speltdijk 1 5704 RJ Helmond The Netherlands Tel: + 31 (0)492 597575 E-mail: info@addapt-chem.com Home page: http://www.addapt-chem.com



