

Technical Data Sheet

Foamstop™ SIN 317 Antifoam - Food Processing

FO82595 Article number: 15/10/2025 Verification date: Version: 1.1

Typical chemical and physical properties

Cost-effective and sustainable defoamer specially formulated for suppressing foam during the processing of vegetables, mushrooms, potatoes, sugar beets and citric acid (fermentation). Does not contain siliconeor mineral oils (MOSH/MOAH free). All ingredients comply with Kosher, Halal and the FDA code of federal regulations. Optimum processing temperature range: 10 °C - 95 °C.

Blend of edible oils and surface-active components.

Active content ~100%

Solubility

Water Dispersible Mineral oil Dispersible

Application and

treat level Markets Food and beverage industry

> Applications Vegetable (spinach, carrots, peas) processing

> > Potato (starch, French fries) processing Mushrooms (champignon) processing Citric acid (fermentation) processing

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.

Typical treat level (diffusion) 0,1% - 0,4%

May also be distributed with a water dilution system and or with a special metering system for automatic dosing, which means product will automatically added only when needed. 50 - 100 ppm

based on total formulation

Suitable as food processing aid

Key benefits

- Readily biodegradable -- Biobased -- VOC free -- APEO/NPEO free -- Free of MOSH/MOAH -- Free of silicone oils -- Free of amines -- Free of nitrates -- Free of nitrites -
- · Halal and Kosher suitable.
- Shows excellent performance in foam control, improving flow and reducing the viscosity of the medium.
- Ensures continuous and stable production by eliminating process interruptions from foam accumulation.
- Very effective even at low concentrations, it facilitates smoother pumping and transport operations.
- Leaves no residues in the pipes or valves of the equipment used.







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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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