



## AGRI D FOAM

### Food Grade Hi Active Defoamer

#### Product Description:

Agri D Foam is a 20 percent-active, food-grade, silicone emulsion. This antifoam is water dilutable and effective in both hot and cold systems. Castle AGRI D FOAM is safe and complies with many regulatory bodies, throughout the world.

- Water-dilutable
- Foam prevention in food and chemical processes
- Preservative to guard against microbial growth
- Economical
- Easy to use
- Effective in both hot and cold systems
- Effective in low concentrations

#### Application:

- Food processing
- Chemical
- Agrichemical
- Beverage manufacturing
- Meat, poultry and seafood applications
- Chemical fermentation operations
- Waste water treatment
- Vegetable processing.

Agri D Foam is effective in very low concentrations. It can be diluted up to one part Agri D Foam to Ten parts water.

To produce optimal foam control, it is necessary to have the antifoam completely dispersed in the foaming medium. Follow these steps to achieve complete dispersion:

1. Agitate product prior to use.
2. Predilute up to 1 part Agri D Foam to 10 parts of cool water to aid in dispersion. Add the antifoam to the water with slow mixing. Prediluted material should be used immediately. If the system can provide adequate agitation to disperse the antifoam, the antifoam emulsion may be added directly without predilution being necessary.
3. If possible; add the antifoam prior to the point where foaming occurs within the system.

#### Food Safety Statement:

1. The raw materials / ingredients of this product are permitted as 'processing aids' as listed under clause 12 of the Food Standard Code 1.3.3 (Food Standards Australia New Zealand FSANZ) or
2. Are Generally Regarded As Safe (GRAS) according to the US Food and Drug Administration (FDA) or are recognised in the US Code of Federal Regulations (CFR) Title 21 part 178 as indirect food additives.

When used in accordance with the directions described in this product technical bulletin, this product complies with these recognised food safety parameters.

#### SHELF LIFE:

As a quality assured manufacturer, Castle Chemicals has a stringent Quality assurance programme. As part of this regime, the label on this product shows a batch number and date of manufacture. This product has a shelf life of 24 months from the label printed date of manufacture. This information contained herein is based on data considered accurate. However, no warranty is expressed or implied regarding the accuracy of these data or the results to be obtained from the use thereof. Castle Chemicals assumes no responsibility for personal injury or property damage to vendees, users or third parties caused by the material. Such vendees or users assume all risks associated with the use of material.

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