## TECHNICAL DATA SHEET



## **HANSA XFOAM F 6120** 20% Active Silicone Defoamer

Product

Description

This is a food grade silicone defoamer emulsion formulated to control foam in food systems and processes

**Key Features** 

Highly active material based on silica-filled polydimethylsiloxane

Excellent foam knockdown and persistence characteristics

Effective in hot and cold systems

Effective in low concentrations

**Key Applications** 

Vegetable washing

Food processing

Food starch and protein washes such as those found in egg and potato processing

Pickle manufacturing (brine solutions)

HANSA XFOAM F 6120 is a water-dilutable, 20% active silicone defoamer, formulated to control foam in food systems and processes.

**Use and Cure Information** 

This product is compatible in most aqueous processing applications, however it is advisable to screen each application before use. Use product as is by adding directly into foaming system or dilute with process liquid prior to use. This product disperses in water systems with moderate amounts of mixing.

**Health & Safety** 

This product is manufactured in compliance with the regulations of the U.S. Food and Drug Administration as cited in 21 CFR 173.340, defoaming agents used in processing foods Permissible use levels for polydimethylsiloxane in food are

defined by this FDA regulation. This product is approved for use in Canada under the following CFIA categories: Cleaners (Cleaners/Defoamers for washing fruits and vegetables, code C3) and Egg

Treatment Compounds (Foam control compound, code LL3).

This product is not intended for pharmaceutical use.

29 Apr 2024

**Revision Date** 02 Aug 2023

Revision No **Download Date** 

**Property** Value Method

Appearance White liquid Color White

BS ISO 0.96-1.0 g/cm3 Density

2781 **INCI Name** Simethicone Non-ionic Ionicity MIT Free Yes 24 Non-Volatile Content (%)

Test

**Uncured Product** 

Ultralow cyclic content

Brookfield 2000 cP Viscosity

**Addition Rates** 

As defined by FDA regulation 21 CFR 173.340, Dosage - 1 defoaming agents used in

No

processing foods.

Storage

Packaging

38 °C / 100 °F Max Storage Temperature 4 °C / 39 °F Min Storage Temperature

This product is available for sale as 18 kg. pails and 200 kg. drums. and 1000 kg.

totes.

Shelf Life 12 mths

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