TECHNICAL DATA SHEET



HANSA XFOAM F 6105 5% 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)

Application

HANSA XFOAM F 6105 is a water-dilutable, 5% 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

This product is not intended for pharmaceutical use.

Revision Date 02 Aug 2023

Revision No 6

Download Date 14 May 2024

Property Test Value Method

Appearance White liquid

Color White

Density BS ISO 2781 0.96-1.0 g/cm3

INCI Name
Ionicity
MIT Free
Simethicone
Non-ionic
Yes

Non-Volatile Content (%)

Solids Content (%)

Ultralow cyclic content

No

Uncured Product

Viscosity Brookfield 2000 cP

Addition Rates

Dosage - 1

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

processing foods.

Storage

Max Storage Temperature $38 \,^{\circ}\text{C} / 100 \,^{\circ}\text{F}$ Min Storage Temperature $4 \,^{\circ}\text{C} / 39 \,^{\circ}\text{F}$

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

Packaging kg. drums. and 1000 kg.

totes.

Shelf Life 12 mths

(Cleaners/Defoamers for washing fruits and vegetables, code C3) and Egg Treatment Compounds (Foam control compound, code LL3).