TECHNICAL DATA SHEET



HANSA XFOAM F 6120 20% Active Silicone Defoamer

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.

Revision Date 02 Aug 2023

Revision No

Download Date 14 May 2024

Test **Property** Value Method

Product

Appearance White liquid White

Color

BS ISO 0.96-1.0 g/cm3 Density 2781

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

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

processing foods.

Storage

Packaging

Shelf Life

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. 12 mths

No