

# TECHNICAL INFORMATION SHEET: ANTIFOAM FD20PK - FOAM CONTROL

**PRODUCT NAME:**  
**ANTIFOAM FD20PK**

**PRODUCT CODE:**  
**AFOAMP**

**COMMODITY CODE:**  
**39100000**

**PACKAGING:**  
**5, 20, 25, 200 and 1000  
KG**

## Description

Antifoam FD20PK is a silicone based emulsion which has been developed for brewing, food processing and other applications where a quick knockdown of foam is required. It can be added to the kettle, still or fermentation vessel.

## Benefits

- Available in easy-to-use emulsion form
- Controls overfoaming at wort boiling and fermentation with minimum addition as a processing aid
- Enables higher rates of evaporation while wort boiling
- Provides better control of spirit distillation
- Prevents loss of hop bittering substances
- Improves Alpha-acid utilisation
- Prevents expensive wort losses and unhygienic spillages
- Maximises CO<sub>2</sub> recovery
- Increases fermentation capacity
- Maximises yeast storage
- Has no adverse effect on beer foam or flavour stability
- Easily extracted from beer by normal filtration processes



### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on  
tel: +44 (0) 115 978 5494 | e: [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

## Guidelines for use

- Check that the product is within its shelf life before use
- Experiment with additions to determine the minimum effective rate
- Read the Safety Data Sheet prior to use

## Principle

Antifoam FD20PK is an effective silicone based surface agent which prevents foam formation by reducing surface tension. It is classed as a processing aid because of its feature of being completely removed from beer by normal processing. It is absorbed onto the surface of the yeast and filter media.

Antifoam FD20PK has no adverse effect on beer foam or flavour stability.

It has 3 clear uses:

- Reduction of foaming in the kettle – add directly to the kettle at start of boil
- Reduction of foaming in FV - add directly to the FV before filling
- Reduction of foaming in CIP sets

## Application and rates of use

0.1 - 5ml Antifoam/Hl to the liquid you wish to treat.

Efficiency and mixing is greatly improved by predilution. Mix 1 part antifoam to 9 parts water.

Evidence has shown it is best to start with lower rates and work up until the desired foam control is achieved.

Example for a 10Hl brewlength;

For a 1ml/Hl rate then use 10ml of antifoam, 90 ml of water, mix and add to the 10 Hl of wort or beer.

## Storage and shelf life

- Store in cool conditions, away from direct sunlight
- Keep containers sealed when not in use
- Storage temperature should be below 32°C and should not be allowed to freeze
- The shelf life at the recommended storage conditions is 12 months from the date of manufacture.



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