

TECHNICAL INFORMATION SHEET: ANTIFOAM FD20PK - FOAM CONTROL

PRODUCT NAME:
ANTIFOAM FD20PK

PRODUCT CODE:
AFOAMP

COMMODITY CODE:
39100000

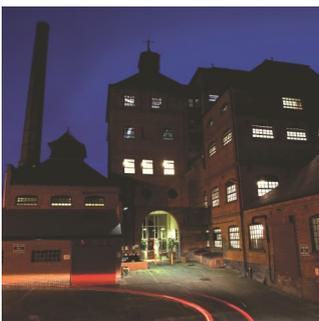
PACKAGING:
**5, 20, 25, 200 and 1000
KG**

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 CO₂ 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

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REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: 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.

Application and rates of use

Antifoam FD20PK disperses easily in both hot and cold aqueous systems, requiring only mild agitation to disperse it completely in the foaming system.

Antifoam FD20PK is effective in a wide variety of brewing and other fermentation processes, particularly in mashing, wort boiling, fermentation and maturation.

For maximum efficiency and economy we recommend the antifoam be diluted with water before use, in the ratio of 1 part Antifoam FD20PK to 9 parts of cool water (1:10 dilution), the water being added slowly to the antifoam with continual agitation. For best results the diluted antifoam should be used within twelve hours of dilution. The quantity of antifoam required can only be found by experiment. In general between 100 and 500 mg/litre (ppm) of the diluted product is all that is required (500 mg/litre = 0.5 litres per 1000 litres (of foaming media)). If adding post boil then sterilised water should be used.

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.



PRODUCT	ANTIFOAM FD20PK	PRODUCT CODE	AFOAMP
ISSUE No.	4	DATE	29/8/18
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