

Quality, Consistency & Support

# **TECHNICAL INFORMATION SHEET:** ReFoam

Description

ReFoam (E900) is a silicone based emulsion which ReFoam has been developed for brewing, food processing and other applications where a quick knockdown of foam **REFOAM** is required. It can be added to the kettle, still or

fermentation vessel.

PRODUCT CODE:

PRODUCT NAME:

**COMMODITY CODE:** 

39100000

PACKAGING:

5, 25, 200 and 1000 KG

### Benefits

- Easy-to-use emulsion form
- over-foaming at wort Controls boiling and fermentation.
- 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.

#### TECHNICAL SUPPORT

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

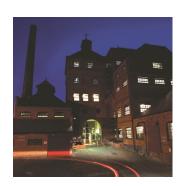
#### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on

tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

**HEALTH & SAFETY INFORMATION** 

Refer to the Safety Data Sheet (SDS)



Tel: (+44) 115 978 5494 (+44) 115 924 4654 Email: info@murphyandson.co.uk Web: www.murphyandson.co.uk

Registered in England No. 106442 VAT No. 196 8782 88





- Maximises CO<sub>2</sub> recovery.
- Increases fermentation capacity.
- Can be used in CIP applications.
- Easily extracted from beer by normal processing.
- Improves foam in final product.
- Low addition rate.

#### 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

ReFoam 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.

## Application and rates of use

0.1 - 5ml ReFoam/HI to the liquid you wish to treat.

Tel:

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.

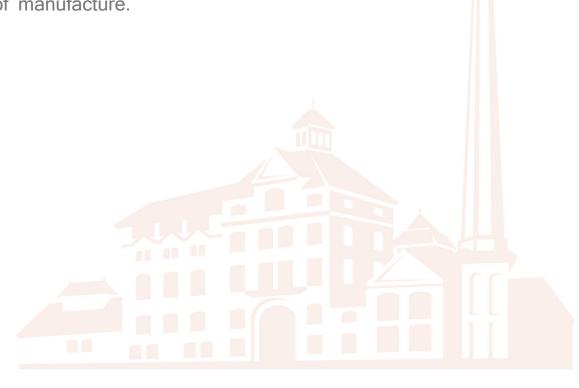




## Storage and shelf life

- Store in cool conditions, away from direct sunlight.
- Keep containers sealed when not in use.
- Storage temperature should be below 32°C-do not allow to freeze.

The shelf life at the recommended storage conditions is 2 years from the date of manufacture.



PRODUCT	ReFoam	PRODUCT CODE	REFOAM
Version	1	DATE	6/2/24
WRITTEN BY	F Maud	AUTHORISED BY	I Kenny

