

## SiSiB® DF1023 Silicone Defoamer

### INTRODUCTION

SiSiB® DF1023 is a cost-effective polyether-based defoamer developed for the food and fermentation industries. It is produced via a sodium- and potassium-free purification process and meets Chinese food additive safety standards. It provides excellent defoaming and antifoaming performance with low usage levels and high process compatibility.

### BENEFITS

- Rapid and persistent defoaming performance
- High cost-performance ratio
- Excellent compatibility with various fermentation and food processes
- Produced with low residue and food-grade safety
- Stable in high-sugar, high-protein environments

### PHYSICAL PROPERTIES

Color	Colorless to light yellow
Appearance	Clear Liquid
Hydroxyl value (mg KOH/g)	40-56
Cloud point (1% aqueous)	17-22°C
Acid value (mg KOH/g)	Max.0.5

### APPLICATIONS

SiSiB® DF1023 is widely used in the fermentation of citric acid, lysine, erythritol, antibiotics (penicillin, oxytetracycline, erythromycin, etc.), enzymes (including Coenzyme Q10), yeasts, and dicarboxylic acids. It is also suitable for defoaming in food processes such as sugar manufacturing, potato processing, and soy protein extraction.

### USAGE GUIDELINES

Recommended dosage: 0.05-0.2% by volume, depending on water quality and foaming tendency. It may be added directly, post-sterilization, or with other additives via recirculation tanks or pulp dispensers.

### PACKING

SiSiB® DF1023 can be supplied in 25KG pails, 200KG steel drums and 1000KG IBC totes.

### HANDLING

This document does not contain the product safety information required for safe use. Before handling, please refer to the product and safety data sheets, as well as container labels, for information on safe usage, physical hazards, and health risks. Safety Data Sheet is available on the website,

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from the distributor, or by contacting SiSiB customer service.

### STORAGE

SiSiB® DF1023 has a shelf life of 12 months from the date of production.

### NOTE

All information in the leaflet is based on our present knowledge and experience. We reserve the right to make any changes according to technological progress or further developments. Performance of the product described herein should be verified by testing.

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