

SiSiB® DF1047 Food Grade Silicone Defoamer

INTRODUCTION

SiSiB® DF1047 is a food-grade silicone defoamer based on polydimethylsiloxane emulsion. It is designed to effectively control foam in various food processing applications.

Components: Polydimethylsiloxane, mono-laurate, polyoxyethylene sorbate mono-stearate, sorbate mono-stearate, mono-stearate, sodium polyacrylate, silicon dioxide, potassium sorbate and deionized water.

BENEFITS

- Easily dilutable, leaves no residue, non-toxic, and no oil floating.
- Provides rapid and long-lasting defoaming performance.
- Compliant with KOSHER and HALAL standards.

PHYSICAL PROPERTIES

Appearance	Milky white liquid
Arsenic Content	Max. 2mg/kg
Lead Content	Max.5mg/kg
Non-volatile Matter	Min.10%
Stability(3000r/30min)	No seperation

APPLICATIONS

SiSiB® DF1047 is a versatile defoaming agent widely used in the food industry, including applications such as soy protein extraction, pea starch processing, meat products, brewing, baked goods, oil processing, jelly, juice, jam, concentrated juice powder, beverages, sugar, instant foods, ice cream, condiments, and vegetable processing, among others.

SiSiB® DF1047 is also suitable for use in desalination processes and fermentation production, ensuring effective foam control across a broad range of applications.

PACKING

SiSiB® DF1047 is supplied in 200kg drum or 1000kg IBC.

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, from the distributor, or by contacting SiSiB customer service.

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STORAGE

SiSiB® DF1047 should be stored in a dry, well-ventilated environment. The product has a shelf life of one year under proper storage conditions. Protect from moisture and frost to maintain product stability and performance.

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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