

Technical Data Sheet (TDS)

Product Name: Food-Grade Defoamer

Product Code: CD-7381

Revision Date: 2025-02-09

1. Product Description

This food-grade defoamer is formulated using ingredients that comply with food safety regulations. It is designed to effectively control and eliminate foam in food and beverage processing, fermentation, and other applications where food contact is required.

2. Typical Properties

Appearance	White to off-white emulsion
Viscosity (25°C)	500–1500 mPa·s
Active Content	10–30%
Density (25°C)	0.95–1.05 g/cm ³
Solubility	Dispersible in water
pH (25°C)	6.0–8.0

3. Key Features

- Complies with FDA and food safety standards
- Rapid and efficient foam knockdown
- Safe for use in food processing applications
- Easily dispersible and effective at low concentrations

4. Applications

Ideal for use in food and beverage processing, fermentation, potato and vegetable washing, sugar refining, and other food-related applications where foam control is critical.

5. Usage & Dosage

Recommended dosage is 10–100 ppm, depending on the severity of foaming and specific application. Pre-dilution with water may be necessary for optimal distribution.

6. Storage & Handling

Store in original, tightly sealed containers at 5–30°C. Avoid freezing or prolonged exposure to heat. Shelf life is 12 months from the date of manufacture.

SENDACHEM Singapore