

AF-CONCENTRATE

Food grade anti-foam emulsion

Properties AF-Concentrate is a premium anti-foam compound that is designed

for general use, or for use in food contact situations. It is effective in brines, soups, flumes, and a variety of food processing situations. It contains no oils, fats, esters, adulterations, or genetically modified or engineered ingredients. In addition, it uses only Kosher certified

ingredients and has Passover certification.

Applications AF-Concentrate is acceptable for use in food plants inspected by

the USDA, and uses only food-grade chemical ingredients allowed by the FDA. It may safely be used in or on food or beverages.

Physical Properties Color White, opaque

Scent Odorless

Density (20 °C) 1.00 g/mL (8.33 lbs/gal)

pH (1%) 7-9 Activity 30%

Shelf-life 1-year

Directions for Use Normally AF-Concentrate can be used at dilutions as low as 1 oz

per 10,000 gallons for defoaming water systems. Additional product may be used as needed in more difficult systems. It is normally fed directly from the drum or container, mixed with water, and then

added to the foaming system.

Authorizations AF-Concentrate may safely be used as a defoamer or to wash fruits

and vegetables in accordance with 21 CFR 173.315, and in all processed foods/beverages in accordance with 173.340. A rinse is

not necessary.

Packaging This product is available in 5 gal pails, 55 gal drums, 330 gal totes.

Larger sizes available on request.

Important: Read and understand label and Safety Data Sheet (SDS) for complete listing of hazards, precautions, first aid statements, and storage and handling information. SDS Sheets are available from the distributor of this product. 24-Hour Emergency Response Line 1-800-424-9300.

Prod. #100