

AF-22

Food grade anti-foam emulsion

Properties AF-22 is a premium anti-foam compound that is designed for all-

purpose defoaming, 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, allergens, or genetically modified ingredients. In addition, it uses only Kosher (Passover) certified ingredients, has appropriate certifications, and

may be used for these applications.

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 in accordance with 21 CFR 173.340. 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) 6-8

Activity 10%

Shelf life 1 year

Directions for Use | Normally AF-22 can be used at dilutions as low as 1 oz per 5,000

gallons for defoaming mild systems. Additional product may be used

in difficult systems. It is normally fed directly from the drum or

container, mixed with water, and then added to the foaming system.

Authorizations AF-22 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 4x1 gal cases, 5 gal pails drums, 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. #102