



Antifoam 8810 FG

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Antifoam 8810 FG is a 10% active food grade emulsion of polydimethylsiloxane formulated to control foam in both food and industrial processing. This defoamer is readily diluted with water or process liquids for easy addition to foam generating solutions. AF 8810 FG efficiently controls foam over a wide pH range and in nonionic, cationic, and anionic systems.

Applications

Suggested applications include: meat and poultry processing, fruits and juices, pickles, rice processing, potato washing, soft drinks, instant coffee, and other food processes or products requiring an effective foam control agent. Typical industrial applications include: agricultural formulations, chemical processing, pulp and paper, detergents and textiles.

Processing Guidelines

Antifoam 8810 FG can be used as received or pre-diluted with water or other process liquids before use. Concentrations from 10 to 200 ppm are sufficient for foam control in most systems. In testing, to determine the most effective working concentrations, a good starting point is to add 25 parts of antifoam per million parts foamer. In direct-food applications, adjust concentration to comply with FDA regulations as explained under regulatory status.

Diluting the Antifoam

This product is readily dispersible in warm or cold water with gentle agitation. For best results, mix one part of antifoam with 2-12 parts sterilized water or other diluent and stir gently until completely mixed. If it is necessary to store the diluted material, continuous, mild agitation is recommended to ensure uniform product.

Typical Properties

Appearance	White Liquid
Activity	10%
Weight (lb/gal) 25°C	8.3 lbs/gal
Flash Point (PMCC)	93.3°C (200°F)
Solubility	Water Dispersible
Viscosity @ 25°C	700-1300 cps
Specific Gravity @ 25°C	1
pH (1% aq)	4.0-5.0

Federal Regulation Compliance

Antifoam 8810 FG is approved for use as a direct food additive under FDA 21 CFR 173.340 at levels up to 10 ppm active silicone (100 ppm AF 8810 FG) in the finished food, with 0 ppm allowed in milk, where food standards permit. In addition, AF 8810 FG complies with 21 CFR 175.105, 175.125, 176.170, 176.180, 176.200, 176.210, 177.1200, 177.2260, 177.2800 and 178.3120 for use as an indirect additive in the manufacturing of food-processing components and food contact surfaces. It is also cleared as a tolerance exempt inert ingredient under formulations applied to growing crops or raw, agricultural commodities after harvest.

Handling & Storage

This product exhibits excellent storage stability when proper handling procedures are followed. As with most emulsions, storage in a cool dry place (60-75°F) in tightly-closed containers will provide maximum shelf life. Under these conditions, shelf life is 12 months minimum. Product should be protected from freezing. Repeated freezing may damage container and may cause thickening or separation of emulsion. If freezing occurs, allow to thaw, mix thoroughly and use the emulsion as usual.
REFER TO SDS FOR FURTHER HANDLING.

Note: Harcros Chemicals Inc. makes no warranty or representation either expressed or implied, including warranty of merchantability or fitness, concerning this product except that it conforms to the chemical description on the label. All risks resulting from use of this product are to be borne by the buyer at its sole expense. Neither Harcros nor the seller shall be responsible in any manner for any personal injury or property damage, or other type of loss resulting from the handling, storage, or use of this product.