

ASTRO ANTIFOAM

ASTRO ANTIFOAM is a water dilutable 10% active silicone antifoam/defoamer that has been designed to control foam in water based food and chemical processes. It is long lasting and nearly inert.

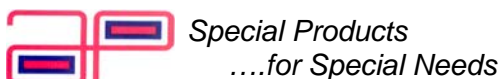
ASTRO ANTIFOAM is manufactured in compliance with the regulations of the Food and Drug Administration as cited in 21 CFR 173.340, defoaming agents used in processing foods. Use quantities in food processing applications should be based upon the limitations as prescribed by the FDA.

ASTRO ANTIFOAM may be used to control foam in egg washing, poultry scalding, hog scalding, fruit & vegetable processing. It may be used to control foam in soups, rendered fats, and curing pickles in establishments operating under the Federal meat and poultry inspection program. It must be used in such a manner that ensures the dimethylsiloxane concentration does not exceed 10 parts per million in the food.

For controlling foam in non-food applications such as hatchery tray washing machines, pan washing machines, clean in place wash systems, etc, very small concentrations are needed to control the foam. Ten to fifty parts per million is a good starting point. The concentration can be adjusted to give the most economical concentration.

For non-food applications, a metering system can be used to dispense the antifoam automatically. Ask your Astro representative for details.

FOR USE BY: Poultry plants, Meat packing plants, Seafood processors, Vegetable processors, Bakeries, Nut processors, Rendering plants, Egg processors...



Astro Products, Inc. P.O. Box 964 Fitzgerald, GA 31750 229-423-5409