FOAM BREAKER

TECHNICAL DATA SHEET

DESCRIPTION:
FOAM BREAKER is a liquid, food-grade, dimethylpolysiloxane emulsion designed to control foam in most aqueous systems. FOAM BREAKER works very successfully for defoaming starch, such as potato or bean. Defoaming in food processing using FOAM BREAKER meets 21 CFR parts 173.340 defoaming agents that may be safely used in processing foods.

PROPERTIES:
Appearance: Milky, white liquid with mild odor.
Specific Gravity: 1.00
Flash Point: None prior to boiling (TOC, ASTM D1310).

APPLICATION:
FOAM BREAKER should be applied as received to the points of greatest turbulence in the foaming system. It may be misted over the solution, poured or metered directly into the system.

The usage concentration of FOAM BREAKER will vary according to the nature of the foaming system. It is important that each user determine the correct concentration for their application. FOAM BREAKER in excess of the level needed to control foam may have little effect on foaming and may cause undesirable side effects! Contact your Madison Chemical representative for details to fit your operation.

A1: This product is acceptable for use as a general cleaner on all surfaces in and around food processing areas, where its use is not intended for direct food contact. Use of this product in food processing or handling facilities requires that all food products and packaging materials be removed or protected prior to product use. A good starting concentration is 0.025 to 0.25% by volume. A potable water rinse of cleaned surface is required after use of this product. When used according to manufacturer’s instructions, the cleaner shall neither exhibit a noticeable odor nor leave a visible residue.

3B: This product meets the previously accepted guidelines for use as a hog scald agent. After using FOAM BREAKER for this purpose, it must be removed by subsequent cleaning operations and must be labeled in accordance with 9 CFR 318.1(d).

3D: This product is acceptable for use in meat, poultry and other food processing areas as a Fruit and Vegetable Washing Product. After using the substance, the fruits and vegetables must be rinsed thoroughly with potable water. Such use requires following the respective label instructions and shall utilize the minimum amount sufficient for that purpose.

Q5: This product is acceptable for use as a foam control product to control foam in egg washing machines. Shelled eggs washed in water containing this product shall be immediately rinsed with warm potable water containing an EPA registered sanitizer.

Contact your Madison Chemical representative for details to fit your operation.

PRODUCT CAUTIONS:
Contains silicon antifoam. Do not take internally! May be harmful if swallowed. During use, wear safety eyewear to protect against unexpected splashes, impermeable-type gloves and other equipment as required to avoid contact.

Keep from freezing.

EMERGENCY FIRST AID:
EYE CONTACT: Immediately flush the eyes with large quantities of cool water continuously for at least 15 minutes. Call a physician.

INGESTION: Do not induce vomiting. Give water. Never give anything by mouth to an unconscious person. Call physician.

If use is contemplated for purposes other than, or by methods different from those specifically recommended herein, please contact the manufacturer for advice.

FOR INDUSTRIAL USE ONLY – KEEP OUT OF THE REACH OF CHILDREN.

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