

SiSiB® DF1020 Silicone Defoamer

INTRODUCTION

SiSiB® DF1020 is a food grade defoaming agent, which mainly contains polydimethylsiloxane orbitan monolaurate, polyoxyethylene sorbitan monostearate, sorbitan monostearate, sorbitan monostearate, monostearate, sodium polyacrylate, silica, potassium sorbitate, deionized water.

PHYSICAL PROPERTIES

Appearance	Milky white liquid
Arsenic Content (mg/kg):	Max.2.0
Non-volatile Matter (%):	Min.10.0
Lead Content (mg/kg):	Max.5.0
Stability (3000 rpm/30 min):	No stratification

BENEFITS

- Comply with national standards GB30612-2014 and GB2760-2014.
- This product is easy to dilute, no residue, non-toxic, harmless, rapid defoaming, no oil drift.

APPLICATIONS

SiSiB® DF1020 is recommended to apply in many foods industry, such as soybean protein extraction, pea starch processing, meat products, brewery, baked food, oil processing, jelly, juice, jam, concentrated juice powder, beverage, sugar, instant food, distillery, brewery, ice cream, seasoning and vegetable processing and other food production and processing process.

SiSiB® DF1020 can also be used for desalination engineering and fermentation production.

PACKING

SiSiB® DF1020 can be supplied in 200KG/plastic drum, 1000KG/IBC tote. It can be customized according to the special needs.

HANDLING

This document does not contain the product safety information required for safe use. Before handling, please refer to the product and safety data sheets, as well as container labels, for information on safe usage, physical hazards, and health risks. Safety Data Sheet is available on the website, from the distributor, or by contacting SiSiB customer service.

STORAGE

When stored at temperatures between 10°C and 35°C in the original



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unopened containers, SiSiB® DF1020 has a shelf life of 9 months from the date of production.

NOTE

All information in the leaflet is based on our present knowledge and experience. We reserve the right to make any changes according to technological progress or further developments. Performance of the product described herein should be verified by testing.

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