PRODUCT DATA SHEET

ECONO-DF1

Antifoam Agent

DESCRIPTION
ECONO-DF1 is a food grade emulsion formulated to control foam in both food and industrial processes. This versatile defoamer is readily diluted with water or other process liquids for easy addition to foaming solutions and maximum cost effectiveness. ECONO-DF1 efficiently controls foam over a wide pH range in nonionic, cationic and anionic systems.

CHEMICAL & PHYSICAL PROPERTIES
- Appearance: Creamy, White Liquid
- Specific Gravity: 1.00
- Flash Point: >212°F
- pH (1% aqueous solution): 4-5
- Type of Emulsifier: Non-ionic food grade
- Viscosity @ 25°C (LVT, 12rpm): 700-1300cps

PROCESSING GUIDELINES
ECONO-DF1 can be used as received or prediluted with water or other process liquids before use. Concentrations ranging from 10-200ppm are sufficient for foam control in most systems. In testing to determine the most effective working concentration, a good starting point is to add 25ppm. The results at this concentration will indicate whether to increase or decrease the amount.

DILUTING THE ANTIFOAM
ECONO-DF1 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 diluant, and stir gently until completely mixed. If it is necessary to store the diluted material, continuous mild agitation is recommended to ensure a uniform product.

Please read and understand the Material Safety Data Sheet (MSDS) before using this product. This information is provided with the best of our knowledge and belief. It is user’s responsibility to satisfy himself as to the suitability of such information for his own particular use. However, no representation, warranty or guarantee is made as to its accuracy, reliability. We do not accept liability for any loss or damage that may occur from the used of this information nor do we offer any warranty against any patent infringement.