Defoamer 2090

Defoamer 2090 is silicone-based foam manager used in food processes and water treatment.

Features/Benefits

- Effective in extreme pH conditions.
- Easily dispersible and water dilutable.
- Does not interfere with turbidity monitors.
- Cleaners/defoamers for washing of fruits & vegetables, and egg treatment compounds with Defoamer 2090 have been approved by the CFIA.

Applications

- Food Processing and vegetable or egg washing.
- Beverages and brine solutions.
- Water treatment and other application where persistent foam suppression is needed.

Operating Conditions

- Agitate product prior to use.
- For optimal dispersion add product with agitation.
- Add product prior to the point where foaming occurs within the system, if possible.
- Concentration of product varies with application. As a guideline, begin trial levels at 0.1% - 0.2% b.v. then work down to the level of foam control desired.

Storage and Shelflife

Defoamer 2090 has a shelf life of 12 months from the date of receipt. This product is susceptible to microbial contamination. Appropriate storage and handling procedures need to be applied to prevent contamination.

The data and statements contained in this bulletin are based on testing information and are believed to be accurate and reliable. This bulletin is not a Guarantee or Warranty, express or implied regarding the products use. The product is sold on the condition that the purchaser will do their own tests to determine the suitability of the product in a particular application.

READ THE SDS BEFORE USING THIS PRODUCT