KAG RJ-10PF

Powdered Silicone Antifoam

Description

KAG RJ-10 PF is our newly developed powdered silicon antifoam designed to control foam in aqueous system such as agro-chemical formulations, food processing applications and fermentations. KAG RJ-10PF utilizes only food-grade, nonionic components, so it may, therefore, be safely used as a secondary direct food additive in an amount not to exceed 50 parts per million (ppm) residual RJ-10PF remaining in the finished foodstuff.

The powdered form allows for convenient weighing and measuring and is easy to store.

Typical Properties

Item	Value
Appearance	White or slight yellow, free- flowing powder
PH Value (25°C)	6-8
Active content, %	15%

Product Features

- Quick bubble releasing, long- time foam suppressing;
- High efficiency, less amount of dosage;
- Physiological inert, non- toxic, corrosion-resistant and no side-effect;
- Chemical inert and will not react with other foam material;
- Good resistance to high temperature and high alkali;
- Convenient for transportation.

Applications

KAG RJ-10PF can be used to control foam in a wide variety of agro-chemical formulations and food-grade applications. It may be added to dry products, such as instant beverage powders, dehydrated soup mixes, detergents and fertilizers, agro-chemical formulations to prevent foaming.

Recommended Usage

Directly add KAG RJ-10PF into the mixing foam-generating medium, thus making the agent disperse evenly; or dissolve the agent in water beforehand and then add it continuously or intermittently into the foaming system, making the agent rapidly disperse evenly for optimum effects. If diluted, this product should not be kept long.

Typical dose rates vary from 0.001% to 0.5% of the foaming system. The optimal dose is determined by the trial.

As with any antifoam or defoamer, thorough testing should always be conducted to determine the suitability and compatibility of the antifoam with the foaming system and processing equipment.

Packing

KAG RJ-10PF is available in 20kg cardboard boxes, net weight.

Product Quality, Storage and Handling

- Indoor storage. Not allowable for direct contact with water, acid and alkali.
- Transported as non-hazardous chemicals.

Shelf life

Shelf life: 12 months.