



Foam-Clear

Esca-NV02

Overview

- Concentrated, easily dispersible foam control agent that gives outstanding foam control in demanding applications. Recommended for potato and vegetable processing and other food processing applications
- Based on vegetable oils with nonionic ingredients.
- Certified Kosher by the Manchester Beth-Din and approved by the Halal Food Authority.
- Emulsifies in water and aqueous media with gentle agitation to give optimum particle size and antifoam performance. Emulsions can be retained up to 48 hours.

Method of Use

Dosage will depend upon the application. As part of the evaluation process it is recommended to trial a range of inclusion levels to obtain optimal performance. For best foam control, Esca-NV02 should be added prior to foam generation. Additional antifoam can be added during processing if greater control is required. Residual antifoam can often be removed by filtration along with other insoluble materials. Esca-NV02 can be used equally well as a concentrate, diluted in a suitable carrier (such as water), or as a dispersion with other raw materials. Antifoam performance is not compromised by autoclave sterilisation.

Applications

Foam-Clear Esca-NV02 has been proven to provide excellent antifoaming properties in most fermentation applications and many varied food processing applications.

Esca-NV02 controls foam generation, enabling manufacturing processes to operate at full capacity without the risk of overflow and reduces build up of starch and other materials in the foam layer, which can have a detrimental effect on product quality.

Toxicity and Handling

The components of Esca-NV02 have a very low order of toxicity, although prolonged contact with the skin or contact with the eyes may cause some irritation. See the antifoam safety datasheet for more information.

Storage and Shelf Life

The product should be stored below 32°C. Some settling of the contents may occur on prolonged storage. The product can however easily be reconstituted by simple stirring. Shelf life of the unopened container is 24 months from date of manufacture.



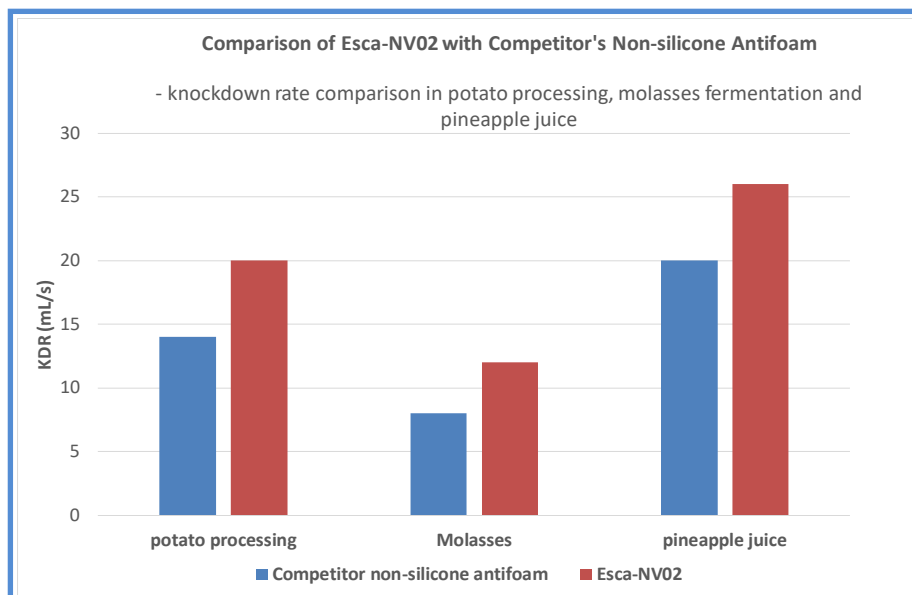
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Typical Properties

Specific Gravity (20°C)	0.97
Viscosity (20°C)	200 cP approx.
Appearance	Clear yellow liquid
Recommended diluent	Water
Activity	100%
Shelf Life	24 months from date of manufacture if stored at below 32°C



Compliance

KCC Basildon operates a HACCP certified quality and product manufacturing system. Our certificate can be downloaded from our website. Esca-NV02 is approved Kosher Parev by the Manchester Beth Din and certified Halal by the Halal Food Authority. It has been formulated for use in a variety of indirect food applications as a processing aid.

The product complies with current EU regulations as well as FDA 21 CFR 173.340. All of the components are considered to be suitable for most food processing applications, provided any specified concentration limits of the title 21 subparts are adhered to.

We suggest the user consults the relevant food regulations when using any form of antifoam or defoamer to confirm compliance for the intended application.

A CAS Component list is available.

Technical Service

Our technical and sales staff have considerable experience of the use of silicone products in a very wide variety of industries and the benefit of this experience is freely available to all our customers.

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