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Product Information

PC AF-30 FG-D

PRODUCT DESCRIPTION:

PC AF-30 FG-D is a defoaming agent designed to be used in food-processing where additives are required to comply with direct food contact regulations. PC AF-30 FG-D is an efficient antifoaming agent offering quick knockdown and persistent foam control. PC AF-30 FG-D is suitable for use as a food-processing aid under FDA 21 CFR 173.340.

APPLITCATIONS:

- Food processing
- Seafood processing
- Vegetable washing
- Food packaging
- Potato processing

TYPICAL PROPERTIES *

PROPERTY	VALUE	UNIT
APPEARANCE:	Translucent/White Liquid	-
SPECIFIC GRAVITY @ 25°C (77°F):	1.01 ± 0.01	g/ml
VISCOSITY @ 25°C (77°F):	1000 - 4500	Centistokes
pH:	3.5 – 8.0	pH Meter
EMULSIFIER SYSTEM:	Nonionic	-
DILUENT:	Water	-
TOTAL SOLIDS:	33.0 ± 1.0	-

* : The above information is given only as a listing of typical properties and is not intended to be representative of product specifications. Please contact the Quality Assurance Department for current product specifications.

HANDLING AND SAFETY:

Refer to the Safety Data Sheet prior to use. Stir gently prior to use. Store product in a closed container between 40°F and 80°F. Test the material to determine if it is suitable for your application, circumstance, and compliance with applicable regulations as Performance Chemicals has no control over the use this material and accepts no liability in negligence or otherwise for any damage resulting from reliance on the information recommendations or suggestions.

AVAILABILITY:

PC AF-30 FG-D is available in 40# pails, 460# drums and 2250# totes.

CERTIFICATIONS:

Compliant with FDA 21 CFR 173.340 for food processing.