
Typical chemical and physical properties

D'FOAM GL 712 is a non-toxic defoamer dedicated for Sugar process and various **types** of fermentation processes. It is versatile defoamer also for antibiotics manufacturing. TILOW 206 can also be used in Potato Processing (Potato Chips, French fries, Starch etc) and other application areas that allow use of only non-toxic additives.

Combination of Polyalkyleneglycols and fatty acid esters

PROPERTIES

Appearance	Amber clear liquid
Active content	100 %
Specific gravity at 25 °C	1.00 - 1.07 g/cm ³
Viscosity at 40 °C	120 cSt
Solubility Water	Dispersible
Flash Point	> 150 °C
Storage Stability	At least 1 year at adequate storage

Applications and typical treat level recommended

Molasses 50 – 100 ppm

Apply the product in its natural state by aspersion or by dosing pump and adjust the initial dosage according to the requirements.

D'FOAM GL 712 may also be added through a water dilution system and or with a special metering system for automatic dosing in the fermentation, which means product will automatically added only when needed.

Benefits

D'FOAM GL 712 is a 100% active product and shows excellent performance in the control of foams and improves the flow and reduces viscosity of the syrup.

During the fermentation of molasses obtained from sugar cane it will keep the foam at acceptable levels without interfering with the yield of alcohol, occasionally enhancing the yield too.

D'FOAM GL 712 is very effective even at low concentrations and facilitates smoother pump operation, transport and storage of juice and molasses

