

006.010.3-006.013.7 Vinoferm anti-foam

Vinoferm anti-foam

Product:

Vinoferm anti-foam

Description:

- aqueous silicone (polydimethylsiloxane / silica) antifoam emulsion intended for food-contact articles (defoaming of fruit and grain mashes during fermentation and distilling)
- appearance: milky-white, viscous liquid

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• smell: weakly characteristic

Average analysis:

- density (g/ml, 20°C):
- active ingredient (%): 20
- solid content (%): 23
- pH: 3,5 6,5
- viscosity (mPas): 18000

This product has not been registered as direct food additive. Its use as processing aid requires a removing from the foodstuffs by distillation, filtration, absorption or other technical means.

Declarations:

The product "Vinoferm anti-foam"

- is a synthetic processing aid, which is free of organic and therefore genetic material due to its purely anorganic origin.
- doesn't contain any genetically modified (micro)organisms of parts of them and isn't produced with genetically modified (micro)organisms.
 Its use for preparation of foodstuffs doesn't require any labelling according to the European regulations (EWG) 1829 und 1830/2003.
- doesn't contain any allergens according to the European guideline 2007/68/EG and according to the ALBA-list, except of sorbic acid.