



F&B AF Hitemp

VB24

Antifoam for process water treatment (50-100°C)

Description

AF Hitemp is a concentrated foam control agent specially formulated for use in the processed food industry.

Key properties

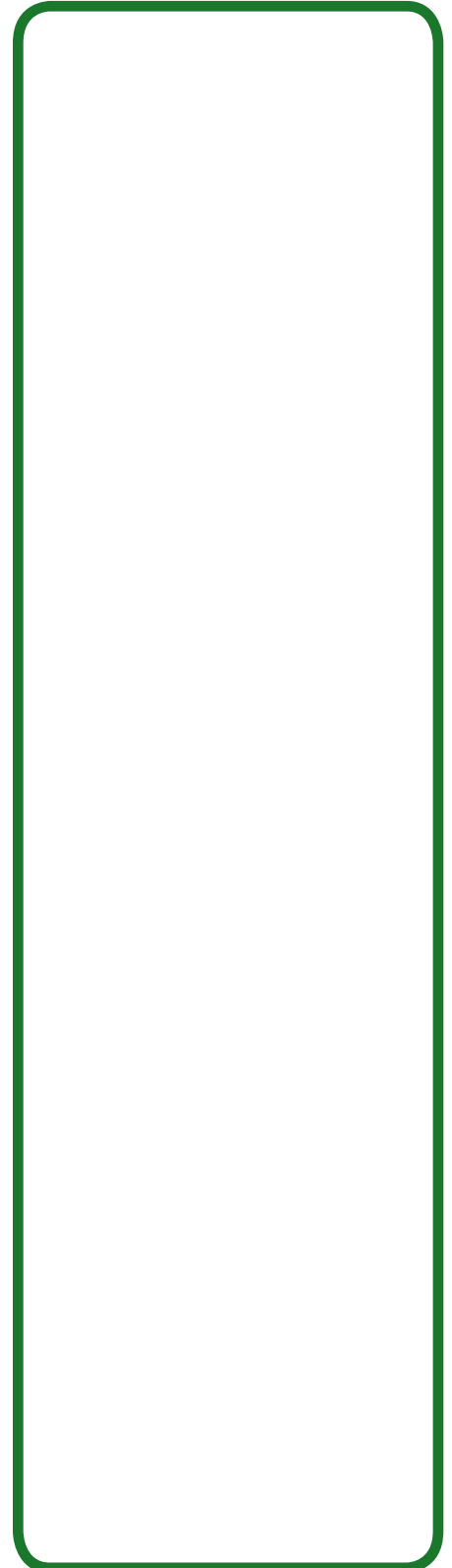
- AF Hitemp is concentrated, liquid antifoam based on low-foaming surface active agents. It is recommended as an additive to process waters for a wide range of applications including the washing and preparation of potatoes, vegetables and fruit. It is also suitable for use in slaughterhouses for controlling foaming from blood residues and in scald tanks etc.
- AF Hitemp is intended for use at medium-high temperatures and its foam control properties are best within the temperature range 50-100°C. It can be dosed directly into process water at any appropriate point, e.g. washer, peeler, slicer, blancher, evaporator, fermenter.
- AF Hitemp is designed for use with the Diversey AntiFoam Controller to ensure correct and cost-effective dosing at all times, direct from the shipping container.

Benefits

- Highly economical is used at very low concentrations
- Non-corrosive, safe for use on all metals and plastic
- Liquid product can be dosed automatically for continuous foam control
- Approved by the US Food and Drugs Administration as a food processing aid (however, please also check appropriate local regulations for use)

Use instructions

AF Hitemp is dosed directly into the process water according to soil conditions and the degree of foaming. For further details, please refer to individual method cards.





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Technical data

Appearance: Viscous hazy off-white liquid

pH (1% solution at 20°C): 8.3

Relative density (20°C): 1.05

Chemical Oxygen Demand (COD): 1905 gO₂/kg

Nitrogen Content (N): None

Phosphorous Content (P): None

The above data is typical of normal production and should not be taken as a specification.

Safe handling and storage information

Store in original closed containers away from extremes of temperatures. Full guidance on the handling and disposal of this product is provided in a separate Safety Data Sheet.

Product compatibility

AF Hitemp when applied at the recommended concentration and temperature is safe for use on the materials commonly found in the processed food industry. In the event of uncertainty, it is advisable to evaluate individual materials before any prolonged use.

Test method

Not applicable.

Approvals

The ingredients in AF Hitemp are approved for use in the processing of root crop vegetables and fruits including, but not limited to potatoes, carrots and apples, at a maximum use level of 41 parts per million (ppm) in the wash water in full compliance with the US Federal Food, Drug and Cosmetic Act and all relevant food additive regulations including 21C.F.R. 173.340 ("Defoaming agents").