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**SCHLISSMANN  
SCHWÄBISCH HALL**



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Brennereitechnologie

## Silicone antifoam US

- preparation against foaming during  
fermentation and distillation -

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### Technical informations and use instructions

#### General information:

The fermentation and distillation of mashes from fruits, jerusalem artichoke, grain and potatoes and the distillation of yeast sediments, marcs and pomaces in general lead to the formation of disturbing foams.

Therefore it is necessary to fill fermentation vessels only to around 50 to 70% of their total volume.

Foaming during distillation disturbs the physical equilibrium between liquid and gas phases in the distillation apparatus and causes disadvantages as incorrect separation of heads and tails, elongated distillation time, and by this losses of yield, aroma, time and energy.

**Silicone antifoam US** is an aqueous emulsion of silicone, consisting of polydimethylsiloxane and silica, intended for the use as processing aid for food production.

It is not allowed to remain in the food. For direct food additive please use our **Silicon Anti-foam E900**.

**Silicone antifoam US** is neutral in aroma and taste and doesn't have any negative influence on

the aroma of alcoholic distillates. As it is not volatile it will remain in the stillage.

#### Application:

**Silicone antifoam US** prevents effectively foams during fermentation and distillation of mashes from fruits, jerusalem artichoke, grain and potatoes as well as of yeast sediments, marcs and pomaces.

#### Dosage:

For fermentation:

2 g/hl of prepared mash

For distillation:

2-5 g/hl of fermented mash

#### Application recommendations:

For fermentation **Silicone antifoam US** should be diluted with the same volume of water and spread by a sprayer onto the surface of the mash and the inner walls of the fermentation vessel.

For distillation it is sufficient to drop the necessary amount directly onto the fermented mash.

#### Storage:

Between 5 and 25 °C!

#### Packaging sizes:

500 g bottle	(No. 5800)
1 kg bottle	(No. 5801)
5 kg canister	(No. 5802)
10 kg canister	(No. 5803)
20 kg canister	(No. 5804)

The full information contained in this leaflet is based on our current experiences and knowledge.

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