

SAG™ 710 Antifoam Emulsion

Product Description

SAG 710 antifoam emulsion is an aqueous system foam controller that may be considered for use when very high standards of quality and purity are required. This very adaptable foam control agent can help provide excellent quality and purity of a food processing agent. It is an excellent candidate to consider for use in cosmetics applications, where very high standards are required. This 10-percent active emulsion can be used effectively in virtually all surfactants, over a broad pH range. It can be particularly effective with nonionic surfactants.

INCI Name: Water (and) Dimethicone (and) Sorbitan Stearate (and) PEG-40 Stearate (and) Silica

Key Features and Typical Benefits

- Increased production throughput in food processing applications
- Developed for aqueous systems
- May be effective in virtually all surfactants, especially nonionic
- Useful over broad pH range
- Defoaming agent for processing foods (21 CFR 173.340) ⁽¹⁾
- Halal Certified ⁽²⁾

Typical Physical Properties

Appearance	White
Form	Pourable liquid
Viscosity at 25 °C (after stirring), cP	1000-2000
Specific gravity at 25/25 °C	0.99-1.01
pH	4.0
Emulsifier Type	Nonionic
Suitable Diluent	Water
Shelf Life, months	24
Active Ingredient Content, %	10

Typical properties are average data and are not to be used as or to develop specifications.

Potential Applications

This antifoam may be considered for use in the manufacture of food and feed products, and in a variety of industrial processes. These applications include:

Food and Feed Processing	
Alcohol fermentation	Meat/poultry processing
Beverages, juices and sauces	Potato chip manufacturing
Bottle washing	Preserves, jams and jellies
Component of cleaning solutions	Seafood washing
Condiment and flavoring manufacturing	Soups and stews
Corn wet-milling	Soy protein processing
Egg washing	Vegetable washing
Feed supplement manufacturing	Whey processing
Food plant waste water treatment	Other dehydration, evaporation and extraction processes
Cosmetics	
Formulation aid in cosmetics, balms, lotions, moisturizers, ointments, shampoos and sunscreens	Packaging aid

General Considerations for Use

SAG 710 antifoam emulsion can be used as received, or after dilution with water or process liquid. For best results, the emulsion should be mixed before use. Dilution can be accomplished by mixing 3 to 10 parts of the selected diluent to 1 part antifoam with gentle stirring until a uniform mixture is obtained. Continued gentle mixing of the diluted antifoam is recommended to ensure product uniformity over extended storage times.

For maximum cost-effectiveness, this antifoam should be prediluted and added continuously at a processing step prior to the step at which foaming is encountered. Suggested starting concentrations are 50 to 500 ppm silicone antifoam, with care being taken in food applications to assure that levels do not exceed the FDA limitations in the final product. Table 1 shows concentrations and parts per million equivalents.

Table 1: SAG 710 Antifoam Emulsion Concentrations and Parts per Million Equivalents

Concentration of SAG 710 Antifoam Emulsion (from container)	Parts per Million SAG 710 Antifoam Emulsion	
	(As received)	(Active silicone)
1 pint in 2500 gallons	=50	=10 ⁽¹⁾
1 gallon in 1000 gallons	=1000	=100
1 gallon in 2000 gallons	=500	=50
1 gallon in 2000 gallons	=100	=10 ⁽¹⁾

(1) FDA Regulation 21 CFR 173.340 limitation
 Conversion Factors: 1 gallon = 3.785 liters; 1 pint = 0.4731 liters

Regulatory Information

FDA

May be considered for use as a defoaming agent in the processing of non-standardized food under FDA Regulation 21 CFR 173.340, 175.105, 176.170, 176.180, 176.200, 176.210 and 177.1640(b). Limitation on use: 100 ppm, zero limitation on all silicones in milk.

USDA

May be considered for use in egg washing, fat rendering, hog scalding, curing pickles, and in the preparation of soups and stews. Momentive Performance Materials, possesses Letters of Sanction and Letters of Acceptability that permit the use of SAG 710 antifoam emulsion in a wide variety of applications in federally-inspected meat and poultry processing facilities.

Kosher Certification

Manufactured under the supervision of the Kashruth Division of the Union of Orthodox Jewish Congregations of America, and is kosher and pareve when bearing the O.U. symbol of certification on the label. The product is kosher for Passover.

Patent Status

Nothing contained herein shall be construed to imply the nonexistence of any relevant patents or to constitute the permission, inducement or recommendation to practice any invention covered by any patent, without authority from the owner of the patent.

Product Safety, Handling and Storage

Customers should review the latest Safety Data Sheet (SDS) and label for product safety information, safe handling instructions, personal protective equipment if necessary, emergency service contact information, and any special storage conditions required for safety. Momentive Performance Materials (MPM) maintains an around-the-clock emergency service for its products. SDS are available at www.momentive.com or, upon request, from any MPM representative. For product storage and handling procedures to maintain the product quality within our stated specifications, please review Certificates of Analysis, which are available in the Order Center. Use of other materials in conjunction with MPM products (for example, primers) may require additional precautions. Please review and follow the safety information provided by the manufacturer of such other materials.

Limitations

Customers must evaluate Momentive Performance Materials products and make their own determination as to fitness of use in their particular applications.

(1) Compositionally compliant with 21 CFR 173.340 and is appropriate for consideration for use as a defoaming agent in processing foods in accordance with the conditions specified and limitations imposed by this regulation. Please consult the FDA regulations for specifications and limitations, which may apply. The customer has the sole responsibility for determining that their product complies with all applicable FDA specifications and limitations and is fit for food contact use.
 (2) This product is produced under the supervision of the Islamic Food and Nutrition Council of America (IFANCA). This product is in compliance with the halal requirements under Islamic laws.

Customer Service Centers

For additional information, please contact our Customer Service Team

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