

ZI-CHEM 9300 Process Foam Control

HIGHLIGHTS

ZI-CHEM 9300 is an aqueous solution of surface active compounds, which acts as a highly effective anti-foam in various fermentation processes and similar food industry applications where foaming is an inherent problem.

ZI-CHEM 9300 provides quick and effective foam suppression in a wide range of fermentation process applications, including citric acid, yeast, antibiotic, alcohol, glutamic acid, enzyme, protein, pharmaceutical, biofuels and cider production.

TYPICAL PROPERTIES

- Appearance: Clear colorless liquid
- Specific gravity: 1.0 – 1.1
- pH (neat) 4.0 – 8.0
- Freeze point 0°C
- Solubility (25°C) Unlimited

PRIMARY APPLICATIONS

Most recommended is the dosage from the top of the fermenter directly onto the fermentation broth or into the circulation pipe, by using an automatic dosage system.

FEEDING & CONTROL

The dosage will depend on the operating conditions and the chemistry of the water being treated. Your ZI-TECHASIA technical field specialist will recommend the most appropriate dosage for your particular application on an ongoing basis.

APPROVAL

FDA acceptable in accordance with 21 CFR Sections 173.340 Defoaming agents in food processing. Also USDA G5 & G6 steam boiler applications in food industry.

THE BENEFITS

- Low toxicity
- Neutral odour and taste
- Effectively kills foam in low concentration
- Easy handling due to its liquid form

COMMON APPLICATIONS

- Fermentation
- Food Industry

PACKAGING

- 25L pails
- 220L drums
- 1,000L IBC's or in bulk

HANDLING & SAFETY

ZI-TECHASIA maintains a database of safety data sheets (SDS) on all our products. These contain health & safety information to assist in the safe and appropriate chemical handling, ensuring the protection of personnel.

