

Silicon defoamer for the prevention of undesirable foam formation in fruit, grain, potato and yeast distilling mashes

Product Description

Erbslöh Schaum-ex is a special silicon defoamer, particularly meeting the requirements of distilleries. The properties of interface-active substances effectively prevent undesired foam formation during fermentation and distillation. The product is optimally applied in fruit, grain, potato and yeast distilling.

Proved for purity and quality by specialized laboratories.

Aim of Treatment

- Prevention of foam formation during fermentation and distilling
- Disturbance-free course of operation processes
- Better utilisation of fermentation vessel volume as headspace is less expanded when foaming is prevented

Product and Effect

Particularly during distillation, mashes tend to strong foam formation shortly before reaching the boiling temperature.

Erbslöh Schaum-ex lowers the surface tension of the mash until a formation of foam bubbles is prevented.

Erbslöh Schaum-ex is not harmful to human health and moreover is neutral in taste and smell. The product remains in the stillage, which can either be used as fodder, or can be composted or can be disposed of in any other way.

Dosage

The following standard dosages are recommended:

- 2 - 4 mL/100 L fruit mash
- 20 – 40 mL/t grain mash, poor in protein substances
- 40 – 80 mL/t grain mash, rich in protein substances, or potato mash

If standard conditions differ, increase or reduce dosage accordingly.

Application

Add the product to the mash without pre-dilution. Provide for even distribution by mixing thoroughly. It is also possible to add the product into the still, shortly before distillation. If desired the product can be diluted with water to a 10 - 20 % emulsion.

Storage

Store in a cool place. Reseal opened packagings tightly.