



NoSil™ Series

Non Silicone Antifoam - for Export Only Formulated from Food-Grade Ingredients only

NoSil™ Series:

NoSil™ Series is a special non-silicone food grade antifoam emulsions product line for Export. NoSil™ Series Were specially developed for controlling foam in aqueous systems and for the use in food and drugs processing, were permitted, under FDA regulations 173.340 &/or 178.3620

KOSHER Certificate:

NoSil™ Series is certified for use in the processing of Kosher foods.

NoSil™ 2003 (& 2003 P) (& 2003 Conc.)

Characteristics:

NoSil™ 2003 was developed for destruction foams in aqueous systems and for the use in food and drugs processing were permitted but Silicones are not permitted.

NoSil™ 2003 enable the user adding as much antifoam as needed without worrying about any limitations. Local relevant country's laws must be learned & be followed.

Applications:

NoSil™ 2003 may fit many applications but specifically

- * Vegetables cooking.
- * Tofu production.
- * Candies production.
- * Palms drying.

Product Properties:

Supplied as: 48% Emulsion (or as: **NoSil 2003 P = Antifoam Powder**)

Appearance: Milky white (or as: **NoSil 2003 Conc. = without water & preservatives**)

Emulsifier: Non- ionic

Average dilution: 200 ppm.

Shelf Life:

NoSil™ 2003 has a shelf life of at least 6 months if stored in tightly closed original container.

How to Use:

According to FDA 21 CFR 173.340 NoSil™ 2003 can be added to food at any reasonable amount. Local relevant country's laws must be learned & be followed.

Safety Instructions:

Please consult NoSil™ 2003 MSDS