

## Silicone Antifoams

### Food Processing

When excess foam causes your processing vessels to overflow, your maintenance costs increase. You lose capacity, reducing your production efficiency. Your processing time increases, and you may require larger, more expensive equipment to handle the foam.

#### Silicone foam control is the solution

**DOWSIL™** and **XIAMETER™** Silicone Foam Control Agents from Dow enable manufacturers to increase productivity and decrease production costs. They have low surface tension for effective foam control in a variety of foaming media and act as both antifoams and defoamers. Available as fluids, compounds, emulsions, and powders our efficient and long-lasting foam-control agents are suitable for use in both aqueous and non-aqueous systems. They have proved successful in a wide range of applications in diverse industries around the world.



#### Every foaming situation is unique

This document lists **DOWSIL™** and **XIAMETER™** Foam-Control Solutions suitable for some common foaming issues, but the products listed may not be appropriate for your application. Further assistance with your specific situation, technical information, product samples, and buying options are available online at [www.UnivarSolutions.com](http://www.UnivarSolutions.com)



## Silicone Antifoams for Food Processing

	NORTH AMERICA	LATIN AMERICA	EUROPE	ASIA (EXCEPT CHINA & JAPAN)	CHINA	JAPAN	READY-TO-USE FOR NON-AQUEOUS SYSTEM	READY-TO-USE FOR AQUEOUS SYSTEM	TO-BE-FORMULATED FOR AQUEOUS SYSTEM	Bakery	Brine	Meat, poultry and seafood				Pasta	Soup	Soybean / tofu					
										CEREAL, BREAD AND BAKERY PROCESSING	PICKLING	RENDERING STEP OF MEAT PROCESSING	GELATIN PRODUCTION	SEAFOOD PROCESSING, CLEANING TREATMENT	POULTRY PROCESSING	MEAT PROCESSING	SPINACH PASTA READY MEALS	POWDERED SOUP PROCESSING/CLEANING	COOKING OF SOYBEANS DURING SOYBEAN PROCESSING	SOY SAUCE	SOYBEAN PROTEIN	POWDERED SOY	
XIAMETER™ ACP-1500 (EU) Antifoam Compound			●				●	●	●	◆	◆	●	●	●	●								
XIAMETER™ AFE-1510 Antifoam Emulsion	●	●	●	●				●	●	◆	◆	●	●	◆	●	◆	●	◆	◆	◆			
XIAMETER™ AFE-1520 Antifoam Emulsion	●	●	●	●	●	●		●	●	◆	◆	●	●	◆	●	◆	●	◆	◆	◆			
XIAMETER™ AFE-1530 Antifoam Emulsion	●	●	●	●	●	●		●	●	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆	◆			
XIAMETER™ APC-1920 Antifoam Emulsion	●	●	●	●	●		●	●									◆						●
XIAMETER™ PMX-200 Silicone Fluid 350 cSt Food Grade	●	●	●	●	●		●	●			◆		◆	◆	◆								

- Product has been used in the specific application
- ◆ Product is suitable for the application, but efficacy hasn't been tested

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