Foaming issues in food- and beverage-processing applications can negatively impact efficiency, productivity and cost. Silicone antifoaming agents from Dow have been designed to safely and effectively reduce problems with foam under the numerous conditions encountered when processing foods and beverages. And whether used as pure liquids or as powders – in compounds or in emulsions – silicone antifoams are more effective than organic antifoaming agents.

Dow offers a range of foam-control agent types to meet the diverse needs of the food-processing industry:

- Silicone fluids are used for controlling foam in nonaqueous systems.
- Compounds of finely powdered silica in silicone fluids are used for controlling foam in aqueous systems.
- Silicone emulsions are used for applications in which water is the predominant phase of the foam.
- Powdered silicones prevent foaming in dry products when liquids are added.

**Key questions to ask:**

- What is your application/market?
- Do you need the antifoam as a food additive or as a process aid?
- Do you already use a silicone-based antifoam?
- What is the nature of your foaming system (proteinic, etc.)?
- Must the antifoam be water-soluble?
- Must the antifoam be liquid or powder?
- What do you look for in terms of knockdown, persistency and concentration?

For silicone-based active antifoam, 10 parts per million (ppm) is the standard concentration. To achieve 10 ppm concentration of active polydimethylsiloxane in 1,000 kg of foaming solution, add:

- 0.01 kg XIAMETER™ ACP-1500 Antifoam Compound
- 0.1 kg XIAMETER™ AFE-1510 Antifoam Emulsion
- 0.05 kg XIAMETER™ AFE-1520 Antifoam Emulsion or XIAMETER™ ACP-1920 Powdered Antifoam
- 0.033 kg XIAMETER™ AFE-1530 Antifoam Emulsion

If the antifoam is being used as a food additive, the maximum concentration must be validated by application and country according to the local food and beverage regulatory agency. The products above cannot be used as additives in Europe.
Antifoam Selector Tree
This selector tree can assist with selecting a XIAMETER™ antifoam for a given application.

All products listed offer resistance to high temperatures, low pH and high pH. In addition, all of these products are FDA-compliant and EU-compliant food additives with kosher and halal certification.

Learn More
For additional information regarding Dow’s solutions for food and beverage processing, as well as Dow locations near you, visit consumer.dow.com.