



## Profile Summary:

### Liquid Antifoam (10g) – Sufficient for up to 6 Gallons

Application: Food-grade silicon-based liquid antifoam emulsion for prevention of foaming during fermentation or distillation.

**For fermentation:** Pour contents of the sachet onto liquid surface after yeast has been added. Stir gently to disperse the antifoam.

**For distillation:** Once the wash has been transferred to the boiler, pour contents onto liquid surface and stir gently to disperse the antifoam.

Declared Pack Weight: 10g e

BBE: 24 Months

Ingredient Declarations: Silicon antifoam

Allergen Declarations: None

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