

TRAMFLOC, INC.

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Technical Information Bulletin

TRAMFLOC® 1131 FOAM CONTROL AGENT

TRAMFLOC® 1131 FOAM CONTROL AGENT is a food grade ester with unique surface-active properties. It is used in a variety of food, pharmaceutical and cosmetic formulations as an emulsifier, wetting agent and antifoam.

This unique proprietary ester is used as an antifoam in the cooking of sugar syrups, an antifoam and de-aerating agent in the cooking and filling of jams and jellies, an emulsifier for cooking oils, ice cream, cosmetics, pharmaceuticals, and other oil-in-water emulsions. The recommended starting dosages are 50-100 ppm and adjust as necessary to control foam for maximum efficiency. Furthermore, TRAMFLOC® 1131 FOAM CONTROL AGENT is Kosher approved under the Chicago Rabbinical Council.

TYPICAL PROPERTIES:

Appearance at 25° C	Amber, hazy to clear liquid
Specific Gravity at 25° C	0.95 – 0.96
Density in U.S. Gallons	7.9 lbs
FDA Status	“GRAS” as defined in 21 CFR, Section 184.1505
Solubility	Soluble in oils Dispersible in water
Cloud Point	50° - 55° F

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