

# TRAMFLOC, INC.

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## Technical Information Bulletin

### TRAMFLOC® 1185 FOAM CONTROL AGENT

#### *Product Description*

Tramfloc® 1185 is a food-grade defoamer designed to control foam in various food processes. Tramfloc® 1185 complies with 21 CFR 173.340 (a) (1) and (2). According to this regulation, different foods have specific limitations. Tramfloc® 1185 was specifically designed to be used in food systems which experience foam formation due the manufacture of proteins and enzymes. Tramfloc® 1185 can replace two or more competitive products because of its pH range functionality. Tramfloc® 1185 is certified as Kosher and Pareve. Ingredients are approved vegetable based active agents, vegetable oils and silica. Tramfloc® 1185 is effective across the entire pH range and is both fat and oxidatively stable. Tramfloc® 1185 will carry through the food production facility to the waste treatment plant thus reducing or eliminating antifoam use in the effluent.

#### *Properties*

Tramfloc® 1185 has an appearance of a light yellow opaque liquid. It is dispersable in water and has a density of 8.00 lbs. per gallon. The formulation's flash point is >200° F.

#### *Uses*

Tramfloc® 1185 is used for the following applications: potato processing, starch recovery, sugar processing, and vegetable processing. Tramfloc® 1185 does not contain aluminum salts, formaldehyde, silicone fluid or white mineral oil. Stirring is recommended prior to use of this product. In the production of foods, a starting dose of 50 ppm is recommended. The dosage should be adjusted to achieve the desired level of foam control. It is recommended that the maximum use level of Tramfloc® 1185 in processed foods should not exceed that which is deemed necessary to control foam in the process. Tramfloc® 1185 should be added neat via metering system directly to the foaming medium at a point prior to foam generation. Tramfloc® 1185 is used in whey evaporators while the formulation promotes wetting of the evaporator's surfaces and flow of the concentrated whey as it increases in solids. This results in less fouling of the surfaces, more efficient evaporation and cleaner evaporator surfaces.

#### *Safety and Health*

Wash exposed areas with soap and water. Flush eyes with water for a minimum of 15 minutes. If irritation or nausea persists, seek medical attention. If inhalation occurs, move victim to fresh air. If unconscious, administer artificial respiration and seek medical attention.

#### *Packaging*

Tramfloc® 1185 is available in 440# drums, 2250# fiber totes, tank wagons and tank cars.