



Potato Processing & Fermentation (Enzymes)

### Typical chemical and physical properties

TILOW 563 is an organic defoamer especially formulated for the production of Potato (Starch, French Fries, Chips) as well as for sugar production. It also performs well as antifoam in all types of fermentation processes.

### Combination of poly alkylene glycols and fatty acid esters

#### Properties:

Appearance	Amber Liquid
Active content	100 %
Specific gravity at 25 °C	0.94-1.02 g/cm <sup>3</sup>
Viscosity at 25 °C	400 - 800 mPa.s
Flash Point	> 220 °C
Dispersibility / Solubility	Water Dispersible

### Applications and typical treat level recommended

chips	20 - 50 ppm
sugar (diffusion)	20 - 50 ppm

Apply the product in its natural state by aspersion or by dosing pump and adjust the initial dosage according to the requirements.

**TILOW 563** may also be distributed with a special metering system for automatic dosing in the fermentation, which means product will be automatically added only when needed.

### Benefits

**TILOW 563** is a 100% active product and shows excellent performance in the control of foams and improves the flow and reduces viscosity of the medium.

**TILOW 563** is very effective from low temperatures of + 5 °C to temperatures of around 90 °C.

**TILOW 563** leaves no residues in the pipes or valves of the equipment used. It is biodegradable and non-toxic to aquatic life

**TILOW 563** can be used in all production steps of the sugar manufacturing, i.e. it can be used in the washing process (water ways), the diffusion (sugar house) as well as in the molasses.

### Disclaimer:

*All recommendations for the use of our products, whether given by us in writing, orally, or to be implied from the results of tests carried out by us, are based on the current state of our knowledge. Notwithstanding any such recommendations, buyer or user remains responsible for satisfying oneself that the products as supplied by us are suitable for his intended process or purpose. Since we cannot control the application, use or processing of the products, we cannot accept responsibility thereof. Buyer has to ensure that the intended use of the products will not infringe any third party's intellectual property rights. We warrant that our products are free from defects in accordance with, and subject to, our general conditions of sale and supply.*