



## PACIFIC FOOD GRADE ANTIFOAM

Pacific Antifoam is a food grade silicone that is used for suppressing foam in the processing of foods (primarily jams and jellies.)

It's superior to butter or oil for cutting foam, as it will not cause rancidity.

It is non-toxic, non-hazardous and is Kosher certified.

**USAGE:** For 10#'s of total batch weight, use 5 -10 drops of antifoam. Add to fruit in the beginning of your cooking process. For larger batches: 60 drops is approximately 1 tsp.

**STORAGE:** Store in a cool area. Once opened refrigerate.

**INGREDIENTS:** Water, Polydimethylsiloxane, Potassium Sorbate and Sodium Benzoate.

**NUTRITIONAL DATA:** Based on 100 grams

Calories.....	0	Total Carbohydrates .....	0
Calories from Fat.....	0	Fiber.....	0
Total Fat.....	0	Vitamins and Minerals.....	0
Cholesterol.....	0	Moisture.....	95.0
Sodium.....	0	Sugar.....	0
Potassium.....	0.3	Protein.....	0