



PACIFIC FOOD GRADE ANTIFOAM

Description

Pacific Food Grade Antifoam is a silicone-based, food-grade agent used to suppress foam during food processing, especially in jam and jelly production. It is more effective than butter or oil and will not cause rancidity. This product is non-toxic, non-hazardous, and Kosher certified.

Usage Instructions

- Use 1 to 2 drops for every 5 pounds of total batch weight.
- Add the antifoam to the fruit or juice at the beginning of the cooking process.
- For large batches: 1 teaspoon \approx 60 drops.
- Shake well before use.

Storage

- Keep product in an airtight container.
- Store in a cool area.
- Refrigerate after opening.

NUTRITIONAL DATA: Based on 100 grams

Calories.....0	Total Carbohydrates0
Calories from Fat.....0	Fiber.....0
Total Fat.....0	Vitamins and Minerals.....0
Cholesterol.....0	Moisture.....95.0
Sodium.....0	Sugar.....0
Potassium.....0	Protein.....0