



Erbslöh Schaum-ex

Silicon defoamer for distilling mashes

Product description

Erbslöh Schaum-ex is a silicon defoamer developed specifically for distillery requirements. The properties of surfactant substances effectively prevent undesirable foam formation. Optimum for use in fruit, grain, potato and yeast distilling. The use of Erbslöh Schaum-ex results in the following advantages:

- Avoids foam forming during fermentation and distillation
- Improved utilization of fermentation vessels through reduced volumes of head space

Mashes tend to foam heavily during the distillation process, shortly before they reach boiling point. Erbslöh Schaum-ex breaks down the surface tension in mashes, preventing the formation of foam bubbles. Erbslöh Schaum-ex is not hazardous to health, and is also flavourless and odourless. The product can therefore remain in the wash and be used as animal feed, composted or otherwise disposed of without compunction.

Dosage

The following standard dosages are recommended:

- 2 - 4 mL/hL fruit mash
- 20 - 40 mL/tonne low-protein grain mash
- 40 - 80 mL/tonne protein-rich grain or potato mash

A higher or lower dosage may be necessary in the event of deviations from standard conditions.

The undiluted product can be added direct to the mash. Ensure that it is thoroughly mixed in. Addition to the still shortly before distillation is also possible. If desired, the product can be diluted with water to a 10 - 20 % emulsion.

Storage

Store in a cool place. Packs which have been opened should be sealed again.