



Tech

Technical Data

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CRIMSON Suppressor 3583

GENERAL DESCRIPTION:

Crimson Suppressor 3583 is a new synthetic technology that affords the end-user a very efficient foam control agent for systems high in starch content such as potato processing. The product can also be used to treat foam found in vegetable washing operations and especially, cheese manufacturing.

In food processing, Crimson Suppressor 3583 should be used as received. When used in potato processing, the product should be metered into system where foam persists. The product should not be used at rates exceeding 1% of the total system volume.

PHYSICAL PROPERTIES:

- ◆ Appearance: Opaque, amber liquid
- ◆ Specific Gravity (20°C): .985 g/ml
- ◆ Flash Point: >200°C
- ◆ Solubility in Water: Dispersible

APPLICATIONS:

- ◆ Potato processing
- ◆ Cheese & Dairy
- ◆ Condiments, syrups
- ◆ Rendering

STORAGE & HANDLING:

STORAGE: Store in cool, well-ventilated area, out of direct sunlight. Store in a dry location away from heat. Keep away from incompatible materials. Keep containers tightly closed. Do not store in unlabeled or mislabeled containers. Do not freeze.

HANDLING: Avoid contact with eyes, skin and clothing. Use with adequate ventilation. Do not swallow. Avoid breathing vapors, mists or dust. Do not eat, drink or smoke in work area. Wash thoroughly after handling. Avoid breathing aerosol.