CHT Food Grade Emulsions & Antifoams

CHT Food Grade Emulsions

Food Grade Emulsions

- Best in Class Performance
- Small Particle Size
- Tight Particle Size Distribution
- Highest Purity
- Odorless
- Easier to Formulate with Waxes, Oils, Preservatives & Food Grade Additives
- Widest pH Tolerance and Compatibility
- Longer Shelf Life

CHT Food Grade Emulsions

Product Number	Benefits	Percent Actives, %									Food Grade Emulsions				Certifications			
		5	10	20	30	35	40	45	60	100	De-Nesting	Food Release	Conveyor Belts & Lubrication	Paper Packaging	Kosher Pareve	NSF	Halal	FDA *Consult 21 CFR (FDA) 173.340 for additional information*
EM 1463 FG	Best De-Nesting for all food packaging resins. Nonionic & Anionic.					●					●		●			Pending	Available Upon Request	175.300; 176.170 177.2600; 178.3400 178.3570; 181.28
TE-352 FG	De-Nesting with different surfactant for all food packaging resins. Nonionic & Anionic.						●				●		●		●	Pending	Available Upon Request	175.300; 176.170 177.2600; 178.3400 181.28
TE-35K FG	De-Nesting with different surfactant for all food packaging resins. Nonionic & Anionic.						●				●		●		●	Pending	Available Upon Request	175.300; 176.170 177.2600; 178.3400 178.3570; 181.28
EM-350-25 FGK	Food Grade Release. Alkylphenol Free, Formaldehyde Free.			●								●	●		●	Pending	Available Upon Request	175.300; 176.170 176.180; 178.3570 181.28
EM-350-35 FGK	Best Food Grade Release. Alkylphenol Free, Formaldehyde Free.					●						●	●		●	Pending	Available Upon Request	175.300; 176.170 176.180; 178.3570 181.28
EM-350-60 FGK	Concentrated Food Grade Release. Alkylphenol Free, Formaldehyde Free.								●			●	●		●	Pending	Available Upon Request	175.300; 176.170 176.180; 178.3570 181.28
3125 FG	Best for Paper Packaging. Alkylphenol Free, Formaldehyde Free.						42						●	●			Available Upon Request	175.300

*Kosher & Pareve by the Chicago Rabbinical Council. See individual Letters for additional information.

** For Max Use Levels, refer to regulations.

The US FDA regulates the concentration of silicone allowed in food. In general, up to 10 parts per million (ppm) of silicone is allowed in food at the ready-for-consumption state. Additional restrictions exist. See regulation 21 CFR 173.340 for additional information. In incidental food contact applications (e.g., conveyor belts, lubricants), silicone may transfer from the surface to the food. The amount of silicone transfer will be a function of specific process conditions and food characteristics.

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Custom Formulations

Surfactant
Soap
Lowers Tension between liquids

Food Grade Specialized Surfactants

Preservative
Prevents Mold & Pathogens

Preservative Package Tailored for Use & Application

Additives
Improve Finished Emulsion, Fragrance, Shine, Feel, etc.

Manufacturing Process

Meets the Requirements for Food Grade Specifications

The CHT Advantage: Custom Emulsions

- **Creating Specialty Emulsions for Specific Applications**
- **Crafting Proprietary Formulations**
- **Selecting Specific Active Levels**
- **Tailoring Viscosity**
- **Customizing Preservative Packages**
- **Making In-House Mixing Easier**

Why Silicones?

The Silicone Advantage

- Faster Processing Speed
- Superior Food Release
- Improved Equipment Durability
- Endures Steam Cleaning & Sanitization
- Uniform Coverage without Additives
- Outperforms Organics in Ultra High Temperature and Ultra Cold Temperature Processes
- Odorless & Non-Reactive
- More Cost Effective vs. Organics

Why Silicones?

NON-GMO & Allergen Free

- Silicones are Non-Genetically Modified (NON-GMO)—Quartz Based
- Silicone Emulsions can be Formulated Animal Free and Vegan
- Silicones are Allergen Free:
  - No Dairy
  - No Eggs
  - No Wheat—Gluten Free
  - No Soy—Lecithin Free
  - No Corn

Clean & Sanitize

Easier Cleaning with Silicones

- Easy to Steam Clean
- Improved Food Safety
- Compatible with Cold Jet Cleaning
- Uniform Coverage without Additives
- Requires Less Time to Clean and Sanitize Equipment
- Reduced Need to Reapply
- Improved Persistence vs. Organics
- Uses Lower Amounts vs. Organics
- Odorless & Non-Reactive

EM 1463 FG

NSF Pending. *Consult 21 CFR (FDA) 173.340 for additional information.*
Conforms with FDA regulations 175.300; 176.170; 177.2600; 178.3400; 178.3570; 181.28

CHT's Best De-Nesting & Chain Lube Agent

- Superior Surface Coverage
- Improved Electrostatic Stability
- Minimizes Static Charge
- Easily Sprays Over Whole System
- Spreads Evenly & Wets Out
- Best in Thermoforming Applications
- High Dilution Stability down to <1%
- Odorless
- Works well with PET, PP, OPS & PVC

EM-350-35 FGK

NSF Pending. *Consult 21 CFR (FDA) 173.340 for additional information.*
Conforms with FDA regulations 175.300; 176.170; 176.180; 178.3570; 181.28

Food Release Emulsion

- More Slip, Less Stick
- Best-In-Class Food Release
- Cleaner Looking Products
- Improves Durability of Equipment
- NON-GMO
- Easier to Clean & Sanitize
- Odorless
- Alkylphenol Free (APE Free)

EM-350-60 FGK

NSF Pending. *Consult 21 CFR (FDA) 173.340 for additional information.*
Conforms with FDA regulations 175.300; 176.170; 176.180; 178.3570; 181.28

60% Solids, Concentrated Food Release Emulsion

- Less Sticking*—Clean Release
- Improves Cycle Times*
- Slip Agent
- Wide pH Flexibility
- Odorless
- Adds Shine & Surface Finish
- Compatible with many Preservative Packages including Citric Acid

* According to CHT Customer Feedback

3125 FG

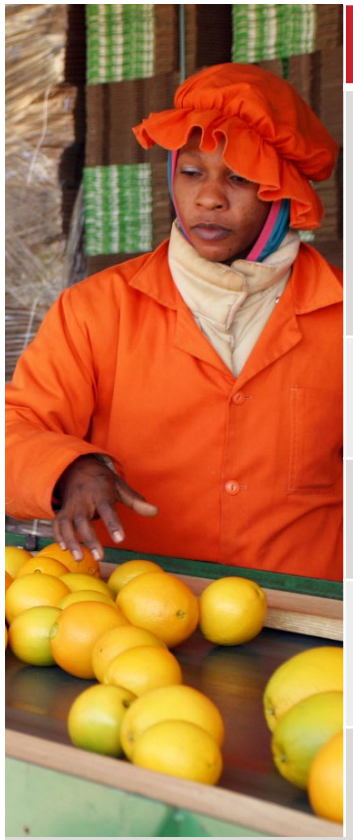
Paper Food Packaging

- Less Grease Bleed Through
- Smoother Feel and Finished Texture
- Less Paper Tear
- PFA & PFO Free (Perfluoroalkyl & Perfluorooctanoic Free)
- Alkylphenol Free
- Improves Roller Slip
- Tight Particle Size & Distribution
- Odorless
- Recyclable

New Si-Organic Blends

Si-Organic Blends

- Use Less than 1%-5% Silicone Additives with Organic Oils
- Tailor Performance Based on the Application
- Wider Temperature Flexibility with Silicone Additives
- Health Conscious Compatibility for Organically Produced Products
- More Stable Emulsions
- Create Proprietary Formulations



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CHT Product Number	Use	Offset & Description	Appearance	% Active	Emulsified Material	Emulsion System	pH	Kosher Status	Regulatory Status	Other
EM 1463 FG	De-Nesting Antistatic	NO OFFSET SVE-3563 FG is CHT's premiere 35% active food grade emulsion that can be diluted to 1% active. Small Particle Size. Best de-nester with extreme dilution. For use in continuous process plastic molding as an antistatic for food grade packaging and de-nesting of plastics used in thermoforming.	Blue/white creamy liquid	35%	350 cSt PDMS	Nonionic & Anonic	5		NSF Pending; FDA 21 CFR 175.300; 176.170 177.2600; 178.3400 178.3570; 181.28	Specific Gravity 0.97 g/mL Viscosity 20 cSt. Boiling Point >35 °C Flash Point > 100 °C Alkylphenol Free Formaldehyde Free Best with PET, PP, OPS & PVC D90: <200nm
TE-352 FG	De-Nesting Antistatic	TE-352 FG is a 40% active food grade emulsion. Designed specifically for de-nesting of plastics used in thermoforming. Different surfactant from TE-35K_FG.	Blue/white creamy liquid	40%	350 cSt PDMS	Nonionic & Anionic	4	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 177.2600; 178.3400 181.28	Alkylphenol Free Formaldehyde Free Best with PET, PP, OPS & PVC
TE-35K FG	De-Nesting Antistatic	TE-35K is a 40% active food grade emulsion. The product is best suited for de-nesting of plastics used in thermoforming. Different surfactant from TE-352_FG.	Blue/white creamy liquid	40%	350 cSt PDMS	Nonionic & Anionic	4	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 177.2600; 178.3400 178.3570; 181.28	Alkylphenol Free Formaldehyde Free Best with PET, PP, OPS & PVC
EM-350-25 FGK	Food Release	EM-350-20 FGK is a 20% active emulsion of CHT's premiere food release and bakery release emulsion.	Blue/white creamy liquid	25%	350 cSt PDMS		7	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 176.180; 178.3570 181.28	Alkylphenol free Formaldehyde free
EM-350-35 FGK	Food Release	EM-350-35 FGK is CHT's premiere 35% active emulsion for food release and bakery release applications. The small particle size makes it ideal for use with conveyor belts and improves durability of equipment	Blue/white creamy liquid	35%	350 cSt PDMS		7	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 176.180; 178.3570 181.28	Alkylphenol free Formaldehyde free
EM-350-60 FGK	Food Release	EM-350-60 FGK is a concentrated version of CHT's premiere EM-350-35 FGK emulsion for food release and bakery release applications.	Blue/white creamy liquid	60%	350 cSt PDMS		7	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 176.180; 178.3570 181.28	Alkylphenol free Formaldehyde free
3125 FG	Paper Food Packaging	ICM 3125 is a 42% active 12,500 cSt. food grade emulsion especially suited for mar resistance in aqueous inks and coatings on paper packaging.	Blue/white creamy liquid	42%	12,500 cSt PDMS				173.340	Alkylphenol free Formaldehyde free

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CHT Food Grade Emulsion Properties

	EM 1463 FG	TE-35K FG	TE-352 FG	EM-350-25 FGK	EM-350-35 FGK	EM-350-60 FGK	3125 FG
	Thermoforming, De-Nesting & Chain Lube			Food Release & Bakery Release			Paper Packaging
APPEARANCE	Bluish White Emulsion	Blueish White Emulsion	Blueish White Emulsion	Blueish White Emulsion	Blueish White Emulsion	Bluish White Creamy	Bluish White Emulsion
INTERNAL VISCOSITY	350 cSt	350 cSt	350 cSt	350 cSt	350 cSt	350 cSt	12,500 cSt
PARTICLE SIZE	~140 nm	~250 nm	~250 nm	~200 nm	~200 nm	~200 nm	~350 nm
PERCENT ACTIVES	35%	40%	40%	~25%	~35%	~60%	~42%
BASE FLUID	Dimethicone	Dimethicone	Dimethicone	Dimethicone	Dimethicone	Dimethicone	Dimethicone
SURFACTANT	Nonionic/Anionic	Nonionic/Anionic	Nonionic/Anionic	Nonionic	Nonionic	Nonionic	Nonionic
pH	4.5-5.25	3.5-4.5	3.8-4.3	7-9.5	7-9.5	7-9.5	~7
Gen. Stable pH	2-12	3-11	3-11	4-11	4-11	4-11	5-10
ODOR	Odorless	Odorless	Odorless	Odorless	Odorless	Odorless	Odorless
OFFSETS	DOW XIAMETER MEM-0024	SOUTHERN SILICONES E350-FG				DOW IE 349 EMULSION	
MARKETS	De-nesting and chain lubricant for plastic thermoforming. Rubber treatment. Canning applications. Food packaging.	De-nesting and chain lubricant for plastic thermoforming. Rubber treatment. Canning applications. Food packaging.	De-nesting and chain lubricant for plastic thermoforming. Rubber treatment. Canning applications. Food packaging.	Food grade release, bakery release. Food packaging.	Food grade release, bakery release. Food packaging.	Food grade release, bakery release. Food packaging.	Food grade paper packaging.
ATTRIBUTES	Best de-nesting and chain lubricant. World class particle size provides stability from 35% down to about 1% actives. Unmatched compatibility with any pH, ionic strength and anionic/cationic surfactant combination. Food grade compatible, ideal for coating and mold release applications.	Superb stability over a wide pH range, best-in-class dilution and end stability in a wide range of complex formulations. Exceptional particle size and tight distribution also provides excellent freeze thaw stability.	Superb stability over a wide pH range, best-in-class dilution and end stability in a wide range of complex formulations. Exceptional particle size and tight distribution also provides excellent freeze thaw stability.	Superb stability over a wide pH range, best-in-class dilution and end stability in a wide range of complex formulations. Exceptional particle size and tight distribution also provides excellent freeze thaw stability.	Superb stability over a wide pH range, best-in-class dilution and end stability in a wide range of complex formulations. Exceptional particle size and tight distribution also provides excellent freeze thaw stability.	Superb stability over a wide pH range, best-in-class dilution and end stability in a wide range of complex formulations. Exceptional particle size and tight distribution also provides excellent freeze thaw stability.	Superb stability over a wide pH range, best-in-class stability in a wide range of complex formulations. also provides excellent freeze thaw stability.

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CHT Food Grade Emulsion Offsets

EMULSIONS	USE	DESCRIPTION	Dow Offset	Southern Silicones Offset
EM 1463 FG	De-Nesting Antistatic	SVE-3563 FG is CHT's premiere 35% active food grade emulsion that can be diluted to 1% active. Small Particle Size. Best de-nester with extreme dilution. For use in continuous process plastic molding as an antistatic for food grade packaging and de-nesting of plastics used in thermoforming.	NO OFFSET but Dow XIAMETER MEM-0024 is also a 35% Food Grade Emulsion, nonionic	NO OFFSET but Southern Silicones E-357 is also a 35% Food Grade Emulsion
TE-352 FG	De-Nesting Antistatic	TE-352 FG is a 40% active food grade emulsion. This product was specially formulated for food packaging applications. Designed specifically for de-nesting of plastics used in the thermoforming process. Different surfactant from TE-35K_FG.		
TE-35K FG	De-Nesting Antistatic	TE-35K is a 40% active food grade emulsion. The product is best suited for de-nesting of plastics used in thermoforming. Different surfactant from TE-352_FG.		Southern Silicones E350-FG
I-EM-350-25 FGK	Food Release	EM-350-25 FGK is a 25% active emulsion of CHT's premiere food release and bakery release emulsion.		
I-EM-350-35 FGK	Food Release	EM-350-35 FGK is CHT's premiere 35% active emulsion for food release and bakery release applications. The small particle size makes it ideal for use with conveyor belts and improves durability of equipment in comparison to natural oils. Easier to clean. Alkyphenol free and formaldehyde free. Certified Kosher. Non-ionic, low viscosity, neutral pH.		
I-EM-350-60 FGK	Food Release	EM-350-60 FGK is a concentrated version of CHT's premiere EM-350-35 FGK emulsion for food release and bakery release applications.	Dow 349	
I-3125 FG	Paper Food Packaging	ICM 3125 is a 42% active 12,500 cSt. food grade emulsion especially suited for mar resistance in aqueous inks and coatings on paper packaging.		

35-40% Emulsions Comparison

Product	Use	Description	Appearance	% Active	Emulsified Material	Emulsion System	pH	Kosher Status	Regulatory Status	Other
CHT EM 1463 FG	De-Nesting Antistatic	EM 1463 FG is CHT's premiere 35% active food grade emulsion that can be diluted to 1% active. Small particle size. Best de-nester with extreme dilution. For use in continuous process plastic molding as an antistatic for food grade packaging and de-nesting of plastics used in thermoforming.	Blue/white creamy liquid	35%	350 cSt PDMS	Nonionic & Anionic	5		NSF Pending; FDA 21 CFR 175.300; 176.170 177.2600; 178.3400 178.3570; 181.28	Specific Gravity 0.97 g/mL Viscosity 20 cSt. Boiling Point >35 °C Flash Point > 100 °C Alkylphenol Free, Formaldehyde Free Best with PET, PP, OPS & PVC D90: <200nm
CHT TE-352 FG	De-Nesting Antistatic	TE-352 FG is a 40% active food grade emulsion, designed specifically for de-nesting of plastics used in thermoforming. Different surfactant from TE-35K FG.	Blue/white creamy liquid	40%	350 cSt PDMS	Nonionic & Anionic	4	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 177.2600; 178.3400 181.28	Alkylphenol Free, Formaldehyde Free Best with PET, PP, OPS & PVC
CHT TE-35K FG	De-Nesting Antistatic	TE-35K is a 40% active food grade emulsion, best suited for de-nesting of plastics used in thermoforming. Different surfactant from TE-352 FG.	Blue/white creamy liquid	40%	350 cSt PDMS	Nonionic & Anionic	4	Kosher Pareve	NSF Pending; FDA 21 CFR 175.300; 176.170 177.2600; 178.3400 178.3570; 181.28	Alkylphenol Free, Formaldehyde Free Best with PET, PP, OPS & PVC
CHT I-EM-350-35 FGK	Food Release	EM-350-35 FGK is CHT's premiere 35% active emulsion for food release and bakery release applications. The small particle size makes it ideal for use with conveyor belts and improves durability of equipment.	Blue/white creamy liquid	35%	350 cSt PDMS	Nonionic	7	Kosher Pareve	NSF Pending FDA 21 CFR 175.300; 176.170 176.180; 178.3570 181.28	Alkylphenol Free, Formaldehyde Free
DOW XIAMETER MEM-0024	Food Release & De-Nesting	General-purpose mold release agent for food contact applications. For use as a release agent for plastic cutlery and cups, mold release agent in tortilla processing, mold release agent for bakery. Increase productivity, extend equipment life and reduce waste. Nonstick properties that allow for faster throughput, cleaner finished products, less material waste, longer life of the mold or machinery.	liquid	35%	Dimethyl polysiloxane	Nonionic	6.5-8.5	Kosher	FDA: 21 CFR 175.300, 176.170, 176.180, 178.3570, 181.28	
SOUTHERN SILICONES E350-FG	De-Nesting	Food machinery lubricants, mold release for food & beverage containers.	Blue Hue	35%	350 cSt PDMS					
SOUTHERN SILICONES E-357-FG	De-Nesting	Mold release for food & beverage containers.	Blue Hue	35%	350 cSt PDMS					

CHT Food Grade Antifoams

CHT Food Grade TA-X Antifoams

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

CHT Product Number	Benefits	Percent Actives									Food Grade TA-X Antifoams						Certifications			
		5	10	20	30	35	40	45	60	100	Food Process Aid	Vegetable Washing	Beverage	Oil	Meat & Poultry	Rendering Protein Starch	Kosher Pareve	NSF	Halal	FDA *Consult 21 CFR 173.340 for additional information*
TA-5X FG	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	●									●	●	●				●		Available Upon Request	173.340
TA-10X FG	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices		●								●	●	●				●	Pending	Available Upon Request	173.340
TA-20X FG	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices			●							●	●	●				●	Pending	Available Upon Request	173.340
TA-30X FG	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices				●						●	●	●		●		●	Pending	Available Upon Request	173.340
TA-45 FG	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices							●			●	●	●		●		●		Available Upon Request	173.340
TA-100 FG	Corn oil manufacture, deep fat frying, esterification of vegetable oil, adhesive/ glue manufacture, rendering									●				●			●		Available Upon Request	173.340
CSA-2230 FG	Improved thermal stability. Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices				●						●	●	●		●		●		Available Upon Request	173.340

*Kosher & Pareve by the Chicago Rabbinical Council. See individual Letters for additional information.

** For Max Use Levels, refer to regulations.

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Antifoam Markets

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

Food Process Aide & Beverage, Water Based	Food Process Aide Oil Based	Fermentation	Protein/Starch
CHT TA-5X FG TA-10X FG TA-20X FG TA-30X FG TA-45 FG CSA-2230 FG	**CHT** TA-100 FG		**CHT** EM-320-REN REN-DEFOAM A REN-DEFOAM AA REN-DEFOAM B REN-DEFOAM D REN-DEFOAM E
Momentive SAG 710 SAG 720 SAG 730		**Momentive** SAG 5695 SAG 471	**Momentive** SAG 770
Dow **XIAMETER** 1510 1530	**Dow** **XIAMETER** AFE 1510 AFE 1520 ACP-1500 ACP-1920	**Dow** **XIAMETER** AFE-0010 AFE-0030	
Bluestar Silcolapse 721 Silcolapse 723	**Bluestar** Silcolapse 710		
Southern Silicones A10-FG A30-FG	**Southern Silicones** A100-FG		

TA-10X FG

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

NSF Pending. *Consult 21 CFR (FDA) 173.340(2) for additional information.*
Recommended Use Level 100 ppm.

Superior Durability

- Superior Antifoam Durability
- 10% Actives
- High Dilution Stability
- Lower Usage levels with Silicones
- Great Foam Knock Down
- Used in Fruit & Vegetable Washing, Food Processing, Seafood, Beverages, Egg Washing, Rendering & Juices
- Used in Bottling Operations
- Odorless & Tasteless

TA-30X FG

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

NSF Pending. *Consult 21 CFR (FDA) 173.340(2) for additional information.*
Recommended Use Level 33 ppm.

Foam Knock Down

- 30% Actives
- Superior Durability
- Great Foam Knock Down for Fruit Processing and Vegetable Washing
- Can be used in Continuous Process Operations
- High Dilution Stability
- Tight Particle Size Distribution
- Odorless

EM-320-REN

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

Consult 21 CFR (FDA) 173.340(2) for additional information.

Rendering for Proteins

- Custom Silicone Antifoams for Rendering
- Combine Silicone Antifoams with Anticoagulants for Easier Processing of Meat, Hogs, Poultry and Lamb
- Superior Durability
- Great Foam Knock Down
- High Dilution Stability
- Tight Particle Size Distribution
- Odorless

CHT Food Grade Antifoam Properties

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

Product Name	Physical Appearance	Water or Oil Based	% Actives (A) or Solids (S) (w/w)	Typical Brookfield LV Viscosity, cps @ 22°C	Recommended Use Level (ppm)	Emulsification System	Nominal pH	Regulatory Status	Typical Applications	Note
TA-5X FG	White liquid	Water	5%	1,500	200 (*)	Nonionic	3.5	21 CFR (FDA) 173.340 (2)	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	Standard water dispersibility
TA-10X FG	White liquid	Water	10%	1,500	100 (*)	Nonionic	3.5	21 CFR (FDA) 173.340 (2)	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	Standard water dispersibility
TA-20X FG	White liquid	Water	20%	1,500	50 (*)	Nonionic	3.5	21 CFR (FDA) 173.340 (2)	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	Standard water dispersibility
TA-30X FG	White liquid	Water	30%	1,500	33 (*)	Nonionic	3.5	21 CFR (FDA) 173.340 (2)	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	Standard water dispersibility
TA-45 FG	White liquid	Water	45%	2,500	25(*)	Nonionic	5	21 CFR (FDA) 173.340 (2)	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	Standard water dispersibility
TA-100 FG	Gray opaque liquid	Oil	100%	2,000	10 (*)	N/A	N/A	21 CFR (FDA) 173.340 (2)	Corn oil manufacture, deep fat frying, esterification of vegetable oil, adhesive/glue manufacture, rendering	Oil Only
EM-320 REN	White liquid	Water	20%	1,500	50 (*)	Nonionic	3.5	21 CFR (FDA) 173.340 (2)	Protein rendering	Standard water dispersibility
CSA 2230 FG	White liquid	Water	30%	2,000	33 (*)	Nonionic	4.0	21 CFR (FDA) 173.340 (2)	Food processing: potatoes, seafood, vegetable washing, pickles, beverages, egg washing, rendering, juices	Standard water dispersibility, improved thermal stability

* Maximum allowable concentration in food as defined in 21 CFR (FDA) 173.340

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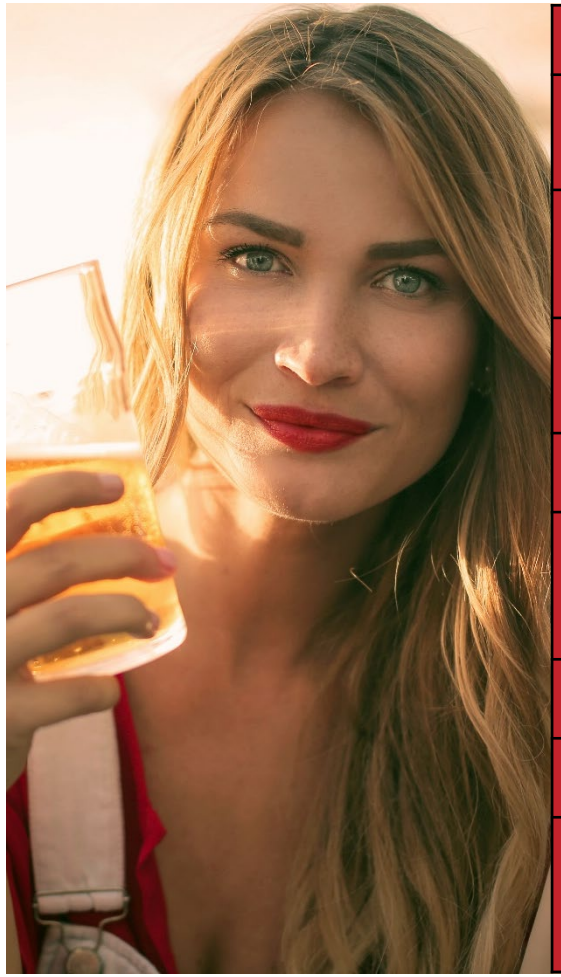
Food Grade Antifoam Offsets



CHT Antifoams	Description	Dow Offset	Dow Offset	Southern Silicones Offset	Bluestar Offset	Wacker Offset	Momentive Offset
TA-5X FG	5% Active	Dow XIAMETER AFE-1505					
TA-10X FG	10% Active	Dow XIAMETER AFE-1510	Dow XIAMETER AFE-0010	Southern Silicones A10-FG	Bluestar Silcolapse 721	-close- Wacker Silfoam SE 11 FG Kosher (6% active)	Momentive SAG 710
TA-20X FG	20% Active	Dow XIAMETER AFE-1520			Bluestar Silcolapse722		Momentive SAG 720
EM-320-REN	20% Active						
TA-30X FG	30% Active	Dow XIAMETER AFE-1530	Dow XIAMETER AFE-0030	Southern Silicones A30-FG	Bluestar Silcolapse 723	Wacker Silfoam SE 33 FG Kosher	Momentive SAG 730
CSA-2230	30% Active						
TA-45 FG	45% Active						
TA-100 FG	100% Active	Dow XIAMETER AFE 1510 AFE 1520	Dow XIAMETER ACP-1500 ACP-1920	Southern Silicones A100-FG	Bluestar Silcolapse 710		

Antifoams 10% Active Comparisons

Company & Product Number	% Actives	Appearance	Specific Gravity @ 25C	Viscosity	Emulsion Type	pH	Dilutents	Other
CHT TA-10X FG	10%	White Liquid	1.0	1,500 cp	Nonionic	3.5	water	Suggested use 100 ppm Kosher & Parve Vegetable washing, food processing, food starch and protein washes such as those found in egg and potato processing, beverages, pickle manufacturing (brine solutions), rendering
BLUESTAR Silcolapse 721	10%	Opaque White Liquid	1.0	~900cPs	Non-Ionic	4-6	water	
Dow XIAMETER AFE-1510	10%	White	1.0	2,000 centipoise	Nonionic	3-4	Water	
Dow XIAMETER AFE-0010	10%	Off-white, homogenous liquid		500 cP	Nonionic	3.5	Cool water	
Wacker Silfoam SE 11 FG Kosher (6% active)	6% (does not include surfactants)	Milky-white liquid		400-5000 cP	Non ionic	3.5-5		
Momentive SAG 710	10%	White	0.99-1.01	1000-2000	Nonionic	4.0	Water	
Momentive AF9010E	10%			1250		4.5-5.5		

TA X Antifoams

CHT SMART CHEMISTRY WITH CHARACTER.

Antifoam 30% Active Comparisons

Company & Product #	% Actives	Appearance	Specific Gravity	Viscosity	Emulsion Type	pH	Dilutents	Other
CHT TA-30X FG	30%	White Liquid	1.0	1,500 cp	Nonionic	3.5	Water	Suggested use 33 ppm. Kosher & Parve
BLUESTAR Silcolapse 723	30%	Opaque White Liquid	1.0	~ 1,200 cPs	Non-Ionic	4-6	Water	
Dow XIAMETER AFE-1530	30%	White, off-white	1.0	3,000 cp		2.4	Cool water	
Dow XIAMETER AFE-0030	30%	Milky-white liquid	1.0	2,500 cp	Nonionic	3.0	Cool water	
Wacker Silfoam SE 33 FG Kosher	~ 20% does not include surfactants	Milky-white liquid	1.0	400-5000 cP	Non ionic	3.5-5		
Momentive SAG 730	30%		1.0	1,500 cSt		3.5-4.5	Water	
Momentive AF9030E	30%	Milky white	1.01	5,000 cps	Nonionic		Water	

CHT Food Grade Silicone Fluids

CHT Food Grade Silicone Fluid Properties

Product Number	Certifications			
	Kosher	**NSF**	**Halal**	**FDA** Consult 21 CFR 173.340 for additional information
SF 350 FG	•		Available Upon Request	175.300 176.170 177.2600 178.3570 181.28
SF 1000 FG	Available Upon Request		Available Upon Request	175.300 176.170 177.2600 178.3570 181.28

*Kosher & Pareve by the Chicago Rabbinical Council.
See individual Letters for additional information.

** For Max Use Levels, refer to regulations.

The US FDA regulates the concentration of silicone allowed in food. In general, up to 10 parts per million (ppm) of silicone is allowed in food at the ready-for-consumption state. Additional restrictions exist. See regulation 21 CFR 173.340 for additional information. In incidental food contact applications (e.g., conveyor belts, lubricants), silicone may transfer from the surface to the food. The amount of silicone transfer will be a function of specific process conditions and food characteristics.

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Food Grade Silicone Fluids Offsets

Silicone Fluids	Dow	Bluestar	Wacker	Momentive	GE	Shinetsu	Clearco
SF-350 FGK	**DOW** DC 200 Fluid FOOD GRADE, 350 CST **DOW** XIAMETER PMX-200 SILICONE FLUID 350 CS FOOD GRADE	**Bluestar** BLUESIL FLD 47V350 **Bluestar** Silbione 70047	**Wacker** AK-350	**Momentive** Element 14PDMS 350 PDMS 350	**GE** GE SF18 GE SF 18-350cSt	**Shinetsu** DM-350	**Clearco** PSF-350 CST PURE SILICONE FLUID NSF H1 FOOD GRADE
SF-1000 FGK	**DOW** XIAMETER PMX-200 SILICONE FLUID 1000 CS FOOD GRADE						

CHT Disclaimer Statement

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