TRAMFLOC® 1142 FOAM CONTROL AGENT is a nonionic, nonsilicone, food grade defoamer designed to eliminate foam in protein, food, carbohydrate media and general foaming media. TRAMFLOC® 1142 FOAM CONTROL AGENT performs well in a wide range of pH and temperatures.

TRAMFLOC® 1142 FOAM CONTROL AGENT contains vegetable oil and this defoamer is especially formulated for use in potato processing operations or other food applications in which starches cause foaming problems.

All ingredients used in the manufacture of TRAMFLOC® 1142 FOAM CONTROL AGENT are either GRAS or listed in the Code of Federal Regulations: Title 21, Section 173.340.

**TYPICAL PROPERTIES:**

- **Appearance**: Opaque white liquid
- **Specific Gravity at 25° C**: 0.93
- **Density in U.S. Gallons**: 7.8 lbs.
- **Freezing Point**: 32° F
- **Viscosity at 25° C**: 500 – 1200 cps

TRAMFLOC® 1142 FOAM CONTROL AGENT is available in 4 oz., 8 oz, 24 oz, 1 gallon and 5 gallon sizes.

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