



WHC Lab Ltd., Prospect Lower, Newcastle,  
Co. Wicklow, Ireland, A63H0K8

Document ID:	SPEC-ENZ-P-1
Revision 1	19-May-2025
Approved By:	Philip Woodnutt

## Technical Data Sheet

### WHC Distilling Antifoam

#### Product

Product Name: **WHC Distilling Antifoam**  
Dosage: 5-10ml/hl of wort into the kettle and/or into the fermenter  
Usage: To be used when a reduction of foam is required  
Storage: Between 5°C to 25°C  
Volume: 20L

#### Product Description

WHC Distilling Antifoam is a food-grade emulsion designed to reduce foam in the distillation industry. It is made from vegetable oil and is safe for use in food and beverage applications. This antifoam can be added at the kettle to prevent boilovers and directly into the fermenter to prevent foaming during fermentation.

#### Product Benefits

- Reduces foam in brewing/distilling processes
- Made from food-grade vegetable oil emulsion
- Safe for use in food and beverage applications
- Can be added at the kettle or directly into the fermenter
- Easy to use

#### Guidlines

The recommended dosage for our vegetable-based antifoam is 5-10ml/hl of wort/wash. The antifoam can be added directly into the kettle to prevent boil overs or into the fermenter to prevent foaming during fermentation.

#### Packaging

WHC Distilling Antifoam is available in 20L containers. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

#### Storage and Handling

Storage Conditions:	WHC Distilling Antifoam should be stored between 5°C to 25°C in a cool, dry place, away from direct sunlight and moisture. The container should be tightly sealed after each use to maintain the quality of the product.
Shelf life:	The expiration date is 2 years from the date of manufacturing. It is recommended to use the product within 1 year of opening the container for optimal results.
Handling:	It's a safe product to use if handled properly. In case of eye or skin contact, rinse with plenty of water and seek medical advice if necessary.

Our vegetable-based antifoam is an essential product for distilleries looking to reduce foam in their brewing processes. Made from food-grade vegetable oil emulsion, it is safe for use in food and beverage applications. The antifoam can be added at the kettle or directly into the fermenter and is easy to use.

If you have any questions or concerns about our product please contact us at [lab@whclab.com](mailto:lab@whclab.com)

