Foamsol is a water-based emulsion of dimethylpolysiloxane designed to control foams produced in kettle and fermenter.

**PRINCIPLE**

Dimethylpolysiloxane is an inert polymer which is highly effective in foam suppression.

Bubble collapse occurs as a result of reduction of surface tension in the liquid film.

![Chemical Structure](image)

**BENEFITS**

- Increased kettle utilization.
- Increased fermenter utilization.
- Preservation of foam-positive proteins.
- Increased alpha-acid utilization.
- Elimination of over-foaming problems.
- Optimized CO2 recovery.
- Enhanced vessel cleaning.

**QUICK NOTES**

**BENEFITS**

- Increased fermenter and kettle capacity
- Increased alpha acid utilization
- Preservation of foam-positive proteins

**TREATMENT RATES**

2-10 ml/hl depending on beer type and addition point

**APPLICATION**

Add to wort in-line while fermenter is being filled, or directly to kettle
Efficient dispersal of the insoluble silicone compound is essential to achieve optimum effect. This is best facilitated by adding Foamsol to the wort in-line as the fermenter is filled.

Alternatively, Foamsol can be added to the kettle, where a higher addition rate may be required, or to the surface of the fermenting beer via the CIP system.

It is important that none of the active component of Foamsol, dimethylpolysiloxane, remains in the finished beer. Yeast removes the major part by absorption onto the cell wall. The remainder is removed on the filter. The removal of Foamsol from beer in this way can be easily demonstrated by a simple experiment (methodology available on request).

The optimum treatment rate for Foamsol depends on beer type, vessel dimension, and point of application but is typically in the range 2–10 ml per hectolitre.

The starting point for plant trials should be 4 ml per hectolitre.

### Treatment Rates

<table>
<thead>
<tr>
<th>Foamsol Addition (ml/hl)</th>
<th>Beer Foam after Processing (Rudin ½ life, seconds)</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>97.5</td>
</tr>
<tr>
<td>1</td>
<td>98.4</td>
</tr>
<tr>
<td>2</td>
<td>98.1</td>
</tr>
<tr>
<td>4</td>
<td>98.1</td>
</tr>
<tr>
<td>8</td>
<td>97.6</td>
</tr>
</tbody>
</table>

### Removal from Beer

Dimethylpolysiloxane is authorised by Food and Drug Administration under 27CFR173 subpart L section 173.340

### Regulatory

UK and EEC

Dimethylpolysiloxane is included in the Miscellaneous Additives in Food Regulations 1995 and meets the requirements of the Food Chemicals Codex, the Joint FAO/WHO Expert Committee on Food Additives (JECFA) INS 900a and E 900 (as detailed in EU Commission regulation No. 231/2012) specifications.

### Application

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### Brewing Practice

Dimethylpolysiloxane has been successfully used in beer production, throughout the world, for more than 30 years. Over this period it has been shown to deliver consistent benefits to the brewer, with no adverse effect on beer foam or flavor stability.

For more information, please visit us at www.lallemandbrewing.com

For any questions, you can also reach us at abvickers@lallemand.com