



PennWhite

Foamdoctor F1065

foam control agent

technical data sheet

foam control agents - food grade

Foamdoctor F1065 is a highly concentrated foam control agent designed to eliminate foam during the washing, conveying and preparation of vegetables over a wide range of temperatures.

Foamdoctor F1065 has been specially formulated to knockdown foam and is particularly effective in the washing, conveying and slicing of potatoes for crisp manufacture.

TYPICAL PROPERTIES

Appearance:	Semi-opaque yellow liquid
Type:	Vegetable derivative antifoam
Ionicity:	Non-ionic
Solubility:	Disperses in cold water
Density:	0.95 Kg/m ³ at 20°C (typical)
Viscosity:	200 cSt at 25°C (typical)
Operating Temperature:	5°C - 40°C

APPLICATION

Foamdoctor F1065 is used as supplied. Application to the foaming system is best achieved through a suitable metering pump into cold flowing water. The wide operating temperature range ensures that dispersed **Foamdoctor F1065** will carry over antifoam activity into warmer areas of the process. The dosing rate is determined by practice but is typically 1 - 10 mls per minute

STORAGE

Some settlement of fine solids may occur upon prolonged storage of **Foamdoctor F1065**. These should be re-dispersed before use, either by mechanical agitation or by bubbling air through the product.

PACKAGING

Foamdoctor F1065 is available in 20kg 180kg and 950kg containers.

REGULATIONS & COMPLIANCE

Foamdoctor F1065 is designed to comply with current EU as well as one or more of FDA CFR 21 regulations. For further information please contact PennWhite Ltd.

Foamdoctor F1065 is approved Kosher Parev by the Manchester Beth Din.



(OPA2/F2)

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