



PennWhite

# Foamdoctor F2025

foam control agent for potato processing

## technical data sheet

foam control agents - food grade

**Foamdoctor F2025** is a foam control agent for use in potato processing applications where foaming is an inherent problem.

**Foamdoctor F2025** has shown to be effective in the control of foam produced in the processing of a wide range of potato varieties. Typical process applications include:

- Potato processing for crisps and chips
- Potato washing and peeling
- Potato slicing and dicing

**Foamdoctor F2025** can be used in extremely small amounts and combined with the potential for increased productivity makes **Foamdoctor F2025** an extremely cost effective processing aid.

**Foamdoctor F2025** controls foam production enabling process equipment to operate at full capacity without risk of spillage or product wastage. The raw materials contained within **Foamdoctor F2025** are essentially non-toxic with oral LD50 values greater than 5000mg/kg bodyweight (rats).

### TYPICAL PROPERTIES

Appearance:	@ 25°C, Amber/Yellow Mobile Liquid
Specific Gravity:	@ 25°C, 0.93 – 0.95
Foam Test:	Passes Test
Viscosity:	@ 25°C, ca 200 cps
Solubility:	Readily dispersible in water
Freezing Point:	< -10°C

### APPLICATION

During the washing and slicing of potatoes starch is released into the water, and with time the concentration of starch builds up, resulting in the generation of foam which when left uncontrolled can affect production efficiency. Foam carried through to the blanching process can also affect the quality of crisps produced and must therefore be controlled.

**Foamdoctor F2025** is therefore added to the potato water circuit at the washing and slicing stage of the manufacturing process, reducing foam build-up, thus maximising production efficiency and product quality.

### REGULATIONS & COMPLIANCE

**Foamdoctor F2025** 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 F2025** is approved Kosher Parev by the Manchester Beth Din.



(OPA2/F2)

TDS: 032

Issue: 06

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For additional technical or safety advice call us on 01606 734820 or email [info@pennwhite.co.uk](mailto:info@pennwhite.co.uk)

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### STORAGE

**Foamdoctor F2025** should ideally be stored for use in temperature conditions between 0°C and 40°C.

**Foamdoctor F2025** has a shelf life of twelve months when stored in the recommended conditions in original unopened containers

### PACKAGING

**Foamdoctor F2025** is available in 25 litre kegs, 205 litre drums, 1000 litre IBC containers and bulk.

### EFFLUENT TREATMENT

PennWhite Ltd. also supplies a range of products applicable in the treatment of potato processing effluents including adaptive bacteria that help to reduce odour and the BOD of effluents as well as settling aids and flocculants.

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