



PennWhite

Foamdoctor F2960

anti-foam for food processing

technical data sheet

foam control agents - food grade

Foamdoctor F2960 is a powerful foam control agent based on an aqueous emulsion of vegetable oil, polyethers and non-ionic surfactants. **Foamdoctor F2960** is suitable for use in a wide variety of food processing applications and is particularly useful in the processing of blood products.

TYPICAL PROPERTIES

Appearance:	White emulsion
Viscosity:	500 – 900cP
Solids:	25.0 – 27.0%
Dispersion:	Disperses in water

APPLICATION

Foamdoctor F2960 should be dosed by suitable metering pump directly into the system immediately prior to the point where foaming occurs.

Dosing rates should be optimised by trial but are typically 5 - 20 ppm.

REGULATIONS & COMPLIANCE

Foamdoctor F2960 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 F2960 is approved Kosher Parev by the Manchester Beth Din.



PACKAGING

Foamdoctor F2960 is available in 200kg drums and 1000kg IBCs.

SHELF LIFE & STORAGE CONDITIONS

Keep container tightly closed. Store in a cool dry place between 5°C and 35°C. Protect from frost. Agitate well before use. The shelf life of **Foamdoctor F2960** is 12 months in unopened containers.

(OPA2/F2)

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