



PennWhite

Foamdoctor F739

foam control agent for vegetable processing

technical data sheet

foam control agents - food grade

Foamdoctor F739 is a concentrated foam control agent designed to eliminate foam during the washing, conveying and preparation of vegetables over a wide range of temperatures.

Foamdoctor F739 is particularly effective in the washing, conveying and slicing of potatoes related to crisp manufacture.

TYPICAL PROPERTIES

Appearance:	Clear to hazy yellow liquid
Type:	Vegetable derivative antifoam
Ionicity:	Non-ionic
Solubility:	Readily disperses in water
Viscosity:	100 cSt at 20° C
Operating Temperature:	5°C – 30°C

APPLICATION

Foamdoctor F739 is used as supplied. Application to the foaming system is best achieved through a suitable metering pump. The dosing rate is dependent by practice but is typically 1-10 mls per minute.

Foamdoctor F739 may alternatively be dosed to new tank water initially at 1-3 kilos per 5000 litres and then 0.5 kilos every two to four hours.

REGULATIONS & COMPLIANCE

Foamdoctor F739 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 F739 is approved Kosher Parev by the Manchester Beth Din.



PACKAGING

Foamdoctor F739 is available in 20, 180 and 900kg containers.

(OPA2/F2)

TDS: 023

Issue: 06

Revised: 17/06/2014

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