



PennWhite

Foamdoctor F2768

foam control agent for fermentation processes

technical data sheet

Foamdoctor 2768 is a concentrated foam control agent for use in various fermentation applications where foaming is an inherent problem.

Foamdoctor F2768 has shown to be effective in the control of foam produced in wide range of fermentation applications, including citric acid, yeast, antibiotic, alcohol, glutamic acid, enzyme, protein, pharmaceutical and nucleotide production.

TYPICAL PROPERTIES

Appearance:	Yellow mobile liquid.
Specific Gravity:	Ca 0.96
Active Content:	100%.
Viscosity:	Ca 200 cps @ 25°C.
Dispersibility:	Readily dispersible cold water.

APPLICATION

Foamdoctor F2768 is of low order toxicity, has a neutral odour and taste and has relevant food grade approvals.

Foamdoctor F2768 can be safely utilised in fermentation processes where ultra filters are used since it is dispersible / self-emulsifiable in water. It is most soluble on cooling to below 20 deg C, hence virtually all traces of de-foamer can be removed by washing with cold water.

Foamdoctor F2768 can be used in extremely small amounts and combined with the potential for increased productivity makes **Foamdoctor F2768** an extremely cost effective processing aid.

Foamdoctor F2768 is silicone and silica free and therefore does not create filtration or oxygen transfer problems that can lead to reduced growth rates. Such problems can be created with products containing silicones.

Foamdoctor F2768 can be easily sterilised by normal heating and / or autoclaving methods without affecting product stability or performance.

Foamdoctor F2768 has been scientifically designed to optimise the use of polyalkylene glycol technology, in order to meet the requirements of the wide range of applications in the fermentation industry.

For most effective use of **Foamdoctor F2768** it should be added continuously via a metered pump. The dosage level of **Foamdoctor F2768** required will normally be in the region of 10 –50 ppm of the volume of culture medium. The exact dosage required will depend on the foaming propensity of the culture medium.

The **Foamdoctor F2000** series of foam control agents has been formulated for use in number of direct and Indirect food applications including; potato and vegetable processing, sugar manufacture, fermentation, paper and paperboard production, plastics and adhesives. These products are designed to comply with current UK (MAFF) regulations as well as one or more of FDA CFR 21 Nos 173.340, 175.105, 175.300, 176.170, 176.180, 176.200, 177.1220, 177.2260; BGA Chapters 14 and 36 and the French "Repression des Fraudes".

(OPA2/F2)

TDS: 059

Issue: 04

Revised: 28/05/2010

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For additional technical or safety advice call us
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PACKAGING

Foamdoctor F2768 is available in 25 litre kegs, 205 litre drums, 1000 litre IBC containers and bulk tanker.

STORAGE

Foamdoctor F2768 should ideally be stored for use in temperature conditions between minus10°C and 40°C.

SHELF LIFE

Foamdoctor F2768 has a shelf life of at least twelve months when stored in the recommended conditions in original unopened containers.

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