

## Description

FoamDoctor® F1065 is a non-ionic vegetable oil based highly concentrated foam control agent.

## Applications

FoamDoctor® F1065 has been specially formulated to knock-down unwanted foam during the washing, conveying and preparation of vegetables over a wide range of temperatures. It is particularly effective in the processing of potatoes for crisp/potato chip manufacture.



### Product Features

The wide operating temperature range of 5°C to 40°C ensures that the dispersed FoamDoctor® F1065 will carry over its antifoam activity into warmer downstream areas of the process.



### Method of Use

FoamDoctor® F1065 should be used as supplied. Application in to the foaming media should be via a suitable metering pump into cold flowing water. The dosing rate should be determined by trial but is typically 1-10 ml per minute.



### Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F1065 on request. It contains any safe handling guidelines that may be relevant to this product.



### Storage, Shelf Life & Packaging

FoamDoctor® F1065 has a shelf life of 24 months when stored in original and unopened containers between -10°C and 40°C. Some settlement of fine solids may occur during prolonged storage of FoamDoctor® F1065. These should be redispersed before use, either by mechanical agitation or by bubbling air through the product. FoamDoctor® F1065 is available in 23kg, 190kg and 950kg packs.

## Compliance

- US FDA CFR 21 173.340 (Defoaming Agents)
- European Union EU 231/2012 (Food Additives)
- German BfR (Food Safety)
- French Arrêté du 19 Octobre 2006 (Food Processing Aids)
- Chinese GB9685 (Additives for Food Contact)
- Chinese GB2760 (Standards for Food Additives)
- Kosher and Parev (Manchester Beth Din)
- Halal (Halal Food Authority, London)



## Typical Properties

Appearance: Amber yellow liquid  
Specific Gravity: 0.90 – 0.95 g/ml  
Shake Foam Test: < 30 seconds

These are typical properties only and should NOT be construed or used as a specification for this product.

(OPM3/D3)

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This product is manufactured in a facility whose Quality Management System is certified as being in Conformity with ISO 9001:2015.



This product is manufactured in a facility which operates in line with the Chemical Business Association's Responsible Care Program.

## Technical Support Contact Details

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