

## technical data sheet

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### Description

FoamDoctor® F1075 is a polyalkylene glycol based concentrated food safe foam control agent.

### Applications

FoamDoctor® F1075 is effective in the control of foam produced in wide range of fermentation applications, including, yeast, alcohol, protein, pharmaceutical and starches as well as applications with fibrous or particulate materials.

### Product Features

FoamDoctor® F1075 has been formulated to optimise the use of polyalkylene glycol technology in order to meet the wide ranging requirements of the fermentation industry. FoamDoctor® F1075 has a neutral odour and taste and relevant food contact compliance. FoamDoctor® F1075 is silicone and silica free and therefore does not create filtration or oxygen transfer problems that can lead to reduced growth rates.

### Method of Use

FoamDoctor® F1075 should be added continuously via a metered pump. The dosage level required will normally be in the region of 10 –80 ppm of the volume of foaming medium. The exact dosage will depend on the foaming propensity of the application and local conditions.

### Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F1075 on request. It contains any safe handling guidelines that may be relevant to this product.

### Storage, Shelf Life & Packaging

FoamDoctor® F1075 has a shelf life of 24 months when stored in original and unopened containers between -10°C and 40°C. This product is typically available in 25, 220 and 1,000 litre containers and bulk tanker. Please note that it is sold in kilograms and the actual capacity of a container (in kg) is dependent upon the specific gravity of its contents.

### Compliance

- US FDA CFR 21 173.340 (Defoaming Agents)
- EU Regulation (EC) 1333/2008 (Food Additives)
- EU Regulation (EU) 231/2012 (Specifications for food additives listed in Annexes I and II of (EC) 1333/2008)
- 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: Colourless liquid.
- Ash Content: 0.000 – 0.010 %
- Cloud Point: 38.0 – 42.0 °C
- Water Content: 0.000 – 0.300 %w/w
- COD (0.1% Dilution): 766 mg/l

Please note; 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 by Intertek Certification Ltd.



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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