

technical data sheet

PennWhite Ltd, Aston Way, Midpoint 18 Business Park, Middlewich, Cheshire, CW10 0HS

Description

FoamDoctor® F2025 is a vegetable oil based food safe foam control agent.

Applications

FoamDoctor® F2025 is formulated for use in potato processing applications where unwanted foaming is an inherent problem. It is effective in the control of foam produced during the washing, peeling, slicing, dicing and blanching of a wide range of potato varieties. Typical process applications include the manufacture of crisps/potato chips and French fries/chips.

Product Features

FoamDoctor® F2025 can be used in extremely small amounts, making it an extremely cost effective processing aid.

Method of Use

FoamDoctor® F2025 should be added to the potato water circuit at the washing and slicing stage of the manufacturing process. This will reduce foam build-up and maximise production efficiency and product quality. Dosage levels of FoamDoctor® F2025 are typically between 10 and 100 ppm but should be optimised by trial.

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F2025 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F2025 has a shelf life of 12 months when stored in original and unopened containers between 0°C and 40°C. This product is typically available in 25, 220 and 1,000 litre containers or 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)
- French Arrêté du 19 Octobre 2006 (Food Processing Aids)
- Kosher and Parev (Manchester Beth Din)



Typical Properties

- Appearance: Amber yellow mobile liquid
- Shake Foam Test: < 30 seconds
- Specific Gravity: 0.92 – 0.95 g/ml
- COD (0.1% Dilution) 2383 mg/l

Please note; these are typical properties only and should NOT be construed or used as a specification for this product.

(OPM3/D3)

TDS: 032

Issue: 11

Revised: 18/01/2021

Page 1 of 1



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

Telephone: +44 (0)1606 734820

Fax: +44 (0)1606 837867

Email: info@pennwhite.co.uk

Website: www.pennwhite.co.uk