

technical data sheet

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Description

FoamDoctor® F2100 is a polydimethylsiloxane and silica based food-safe foam control agent.

Applications

FoamDoctor® F2100 is a highly effective antifoam formulated to tackle a wide variety of aqueous and non-aqueous food industry foaming problems processes including food-safe adhesives, bottle washing, fermentation processes, molasses, paper coating, sugar refining and yeast processing.

Product Features

FoamDoctor® F2100 is an opaque, viscous, pseudoplastic compound. It is tasteless with a slight, but not unpleasant odour. FoamDoctor® F2100 is only intended for use as a food processing aid.

Method of Use

FoamDoctor® F2100 may be used as delivered or with a permitted food solvent. Dispersion of FoamDoctor® F2100 in a solvent before adding to the foaming system will aid its dispersion, efficiency and stability. Gentle agitation of dispersions of FoamDoctor® F2100 is necessary if stored for longer than a few hours.

Alternatively, FoamDoctor® F2100 may be dispersed in either one of the ingredients of the foaming medium or even in a small quantity of the foaming medium itself. In all cases, agitation of the foaming system during or immediately following the addition of FoamDoctor® F2100 is necessary to attain optimum dispersion.

Dosage levels of FoamDoctor® F2100 should be optimised by trial. Please note that dosage may be limited by regulation for some applications and the user should observe such limits if applicable to their process.

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F2100 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F2100 has a shelf life of 12 months when stored in original and unopened containers between 5°C and 30°C. Settling may occur during storage and FoamDoctor® F2100 should be thoroughly stirred before use. This product is typically available in 25, 220 and 1,000 litre containers. 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)
- Kosher and Parev (Manchester Beth Din)



Typical Properties

- Appearance: Grey opaque viscous liquid
- Viscosity: 1500 – 3000 cP

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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Issue: 13

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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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