FoamDoctor® F2875

Fermentation Foam Control

Description

FoamDoctor® F2875 is a concentrated polyalkylene glycol based food safe foam control agent.

Applications

FoamDoctor® F2875 is formulated to be effective in the control of unwanted foam produced in fermentation and distillation processes including citric acid, yeast, antibiotic, alcohol, glutamic acid, enzyme, protein, pharmaceutical and nucleotide production.

Product Features

FoamDoctor® F2875 can be safely utilised in fermentation processes where ultra-filters are used since it is dispersible/selfemulsifiable in water. It is silicone and silica free and therefore does not create filtration or oxygen transfer problems that can lead to reduced growth rates. FoamDoctor® F2875 can be used in extremely small amounts which makes it an extremely cost effective processing aid. FoamDoctor® F2875 can be easily sterilised by normal heating and/or autoclaving methods without affecting its stability or performance. It has a neutral odour and taste and satisfies relevant food contact regulations. FoamDoctor® F2875 is most soluble below 20°C so virtually all traces of the product can be removed by washing in cold water.

Method of Use

FoamDoctor® F2875 it should be added continuously via a metered pump. The dosage level of FoamDoctor® F2875 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 and should be determined by trial.

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F2875 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F2875 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 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)
- 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 even for Passover (Manchester Beth Din)
- Halal (Halal Food Authority, London)

Typical Properties

Total Viable Count (Moulds):	< 100 cfu/g
Total Viable Count (Yeast):	< 100 cfu/g
Total Viable Count (E. Coli):	< 100 cfu/g
Total Viable Count (Coliforms):	< 100 cfu/g

pH:	8.00 – 11.00
Colour:	0 – 50
Cloud Point:	36.5 – 41.5 °C
Ash Content:	0.0 – 0.2 %
Water Content:	0.0 – 0.3 %w/w

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

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PennWhite Ltd. Certificate #0115310

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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