

technical data sheet

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Description

FoamDoctor® F3011 is a polydimethylsiloxane (silicone, E900 grade) based food-safe foam control agent.

Applications

FoamDoctor® F3011 is formulated for use in fermentation processes in the pharmaceutical and brewing industries as well as food processing applications.

Product Features

The active component of FoamDoctor® F3011 is listed under EU 1129/2011 and EU 231/2012 as polydimethylsiloxane E900. It is also listed under the International Nomenclature of Cosmetic Ingredients (INCI) as simethicone. Also present and approved as food additives under EU 1129/2011 are; preservative (E202), stabiliser (E415), pH modifier (E507). They are only present to facilitate E900. An emulsifier (E494) is also present in FoamDoctor® F3011. FoamDoctor® F3011 is only intended for use as a processing aid.

Method of Use

FoamDoctor® F3011 is supplied ready for use. If very low dosage rates are required FoamDoctor® F3011 should be pre-diluted with soft or distilled water to the desired concentration. Typical dosage levels are 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® F3011 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F3011 has a shelf life of 12 months when stored in original and unopened containers between 5°C and 30°C. 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)
- EU Regulation (EU) 2023/915 (Maximum Levels for Contaminants in Food)
- Relevant raw materials RSPO certified (mass balance)
- Kosher and Parev (Manchester Beth Din)
- Halal (Halal Food Authority, London)



Typical Properties

- Solids: 24 – 26 %
- Specific Gravity: 0.98 – 1 g/ml
- Viscosity: 1000 – 1500 cP
- pH: 3.0 – 5.0
- Appearance: Milky white emulsion

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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