

technical data sheet

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Description

FoamDoctor® F695 is a polydimethylsiloxane (silicone) based food safe foam control agent.

Applications

Applications for FoamDoctor® F695 include potato processing for crisps and chips, bottle washing in soft drink manufacture, non-carbonated water-based flavoured drinks, concentrates (liquid or solid) for water-based flavoured drinks, fruit and vegetable washing, canning, washing and processing of eggs, production of jams, jellies and marmalades. FoamDoctor® F695 is intended for use as a food processing aid, however, its active and facilitating substances are all approved as food additives.

Product Features

FoamDoctor® F695 controls unwanted foam production enabling process equipment to operate at full capacity without risk of spillage or product wastage. FoamDoctor® F695 can be used in extremely small amounts, thereby reducing costs and maintaining productivity. At typical application processing temperatures FoamDoctor® F695 does not decompose.

Method of Use

Dosage levels of FoamDoctor® F695 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® F695 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F695 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)
- 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: | White milky emulsion |
| • Solids content: | 24 – 26 % |
| • Viscosity: | 1000 - 2000 cP at 25°C |
| • pH: | 3.0 – 6.0 |
| • Specific gravity: | 0.98 - 1.00 g/ml |
| • COD (1% Dilution): | 3972 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: 045

Issue: 14

Revised: 18/01/2021

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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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