

technical data sheet

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Description

FoamDoctor® F739 is a non-ionic vegetable oil based concentrated foam control agent.

Applications

FoamDoctor® F739 eliminates unwanted foam generated at lower operating temperatures during the washing, conveying and preparation of vegetables. It is particularly effective in the washing, conveying and slicing of potatoes for crisp/potato chip manufacture.

Product Features

FoamDoctor® F739 readily disperses in water and remains effective in foaming media between 5°C and 30°C, ensuring its effectiveness in warmer downstream media.

Method of Use

FoamDoctor® F739 should be used as supplied. Application in to the foaming system is best achieved through a suitable metering pump into flowing water. The dosing rate should be determined by experimentation but is typically 1 - 10 ml per minute. FoamDoctor® F739 may alternatively be dosed to new tank water initially at 1-3 kilograms g per 5000 litres and then 0.5 kilograms every two to four hours.

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F739 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F739 has a shelf life of 24 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: Amber yellow mobile liquid
- Shake Foam Test: < 30 Seconds
- Specific Gravity: 0.90 – 0.94
- COD (0.1% Dilution): 756 MG/L

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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