

## technical data sheet

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### Description

FoamDoctor® F788 is a vegetable oil-based foam control agent.

### Applications

FoamDoctor® F788 is designed to control unwanted foam over a wide range of temperatures in aqueous process liquors on membrane plants.

### Product Features

FoamDoctor® F788 disperses in water and remains effective over a range of foaming media temperatures from 5°C to 30°C. FoamDoctor® F788 is intended for use as a food processing aid, however, its active and facilitating substances are approved as a food ingredient and food additives respectively.

### Method of Use

FoamDoctor® F788 should be dosed by a suitable metering pump directly into the system immediately prior to the point where foaming occurs. Dosing rates should be optimised by trial but are typically 5 - 20 ppm.

### Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F788 on request. It contains any safe handling guidelines that may be relevant to this product.

### Storage, Shelf Life & Packaging

FoamDoctor® F788 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)
- German BfR (Food Safety)
- French Arrêté du 19 Octobre 2006 (Food Processing Aids)
- ANZ Food Standards Act 1991 1.3.3 (Processing Aids)
- ANZ Food Standards Act 1991 1.3.1 (Food Additives)
- Kosher and Parev (Manchester Beth Din)
- Halal (Halal Food Authority, London)



### Typical Properties

- Appearance: White milky emulsion
- Viscosity: 5,000 – 10,000 cP
- pH: 4.0 – 6.0
- Solids: 40.00 – 44.00 %
- Coliforms: < 100 cfu/g
- E. Coli: < 10 cfu/g
- Yeast: < 100 cfu/g
- Total Viable Count: < 250 cfu/g
- Mould: < 25 cfu/g

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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