



## TECHNICAL DATA SHEET

### FOAMDOCTOR F2030.

A SILICONE BASED ANTIFOAM FOR FOOD CONTACT APPLICATIONS.

#### Description

PennWhite Ltd Anti-Foam and Defoaming agents control the amount of foam generated in industrial and food processes, some of which are formulated for specific applications.

Silicones provide the most effective control of foam known in many applications and can be added directly into the foaming media or blended directly into certain formulations.

The Foamdoctor F2000 range is effective in hot and cold foaming systems over a wide pH range.

#### Foamdoctor F2030 In The Food Industry

Due to their inertness and low toxicity, silicone antifoams are utilised in a host of food grade applications

Possible applications include :

- Potato, fruit and vegetable processing.
- Fermentation processes.
- Vegetable oil manufacture and deep fat frying.
- Distillation processes.
- Brine systems, salt extraction.
- Jam, rice, syrup, starch, fruit juice, egg, seafood and sauce processing / production.

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*Information given in this publication is based upon technical data gained in our own and other Laboratories and is believed to be true. However if the material is used in conditions beyond our control we can assume no liability for results obtained or damages incurred through the application of the data present herein.*

**PennWhite Ltd.**

Radnor Park Trading Estate, Back Lane, Congleton, Cheshire. CW12 4XJ.  
Telephone +44 (0) 1260 279635    Fax +44 (0) 1260 298920    Email info@pennwhite.co.uk  
www.pennwhite.co.uk

## Typical Properties

|                  |   |
|------------------|---|
| Appearance       | Milky Liquid                                |
| Colour           | White Emulsion                              |
| Ionic Nature     | Non-Ionic                                   |
| pH               | 4- 8  |
| Specific Gravity | Ca 1.00 g/ml                                |
| Activity Range   | 30% active silicone.                        |
| Solubility       | Dispersible in water with minimal agitation |
| Stability        | 12 months in original unopened containers   |

## Food Approvals

European legislation has now approved Silicone oil (polydimethylsiloxane) as a direct food additive - E900. The Foamdoctor F2000 antifoams are formulated using emulsifiers, thickeners and biocides which also meet the relevant regulations for use in direct food applications,. They are designed to comply with EU food additive regulations as well as one or more of FDA CFR 21 Nos 173.340, 175.105, 175.300, 176.170, 176.180, 176.200, 177.1220, 177.2260; BGA Chapters 14 and 36 and the French "Repression des Fraudes".

## Packaging Information

The **Foamdoctor F2000** range of products is available in 25 litre drums, 205 litre drums, 1000 litre IBC containers and bulk tanker.

As a Speciality Chemical Company PennWhite Ltd also offer "Tailor-Made" products to meet customers exacting requirements.

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