



TECHNICAL DATA SHEET

FOAMDOCTOR F2771

FOAM CONTROL AGENT FOR POTATO PROCESSING

Description

Foamdoctor F2771 is a 65% active foam control agent for use in potato processing applications where foaming is an inherent problem.

Foamdoctor F2771 has shown to be effective in the control of foam produced in the processing of a wide range of potato varieties.

Typical process applications include:-

- * Potato processing for crisps and chips where systems operating temperatures are slightly warm (between 20 and 40 ° C).
- * Potato washing and peeling
- * Potato slicing and dicing

Crisp Manufacture

During the washing and slicing of potatoes starch is released into the water, and with time the concentration of starch builds up, resulting in the generation of foam which when left uncontrolled can affect production efficiency.

Foam carried through to the blanching process can also affect the quality of crisps produced and must therefore be controlled.

Foamdoctor F2771 is therefore added to the potato water circuit at the washing and slicing stage of the manufacturing process, reducing foam build-up, thus maximising production efficiency and product quality.

Product Benefits

Foamdoctor F2771 can be used in extremely small amounts and combined with the potential for increased productivity makes Foamdoctor F2771 an extremely cost effective processing aid. Foamdoctor F2771 controls foam production enabling process equipment to operate at full capacity without risk of spillage or product wastage.

Foamdoctor F2771 is essentially non-toxic with oral LD50 values greater than 5000mg/kg bodyweight (rats).

Technical Information

Appearance @ 25°C	Colourless Liquid
Appearance @ 35°C	Milky White Liquid
Viscosity @ 25°C	1250-1750cps (#3, Speed 50)
Dispersibility	Dispersible in Cold Water
Specific Gravity @ 25°C	0.99 – 1.01

The above information is given in good faith for guidance purposes and does not constitute a technical specification.

Packaging Information

Foamdoctor F2771 is available in 25 litre kegs, 205 litre drums, 1000 litre IBC containers and bulk.

Storage and Shelf Life

Foamdoctor F2771 should ideally be stored for use in temperature conditions between 0°C and 40°C.

Foamdoctor F2771 has a shelf life of twelve months when stored in the recommended conditions in original unopened containers.

Other information

The Foamdoctor F2000 series of foam control agents has been formulated for use in number of direct and indirect food applications including; potato and vegetable processing, sugar manufacture, paper and paperboard production, plastics and adhesives.

These products are designed to comply with current UK (MAFF) 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”.

Effluent Treatment

PennWhite Ltd also supplies a range of products applicable in the treatment of potato processing effluents including adaptive bacteria that help to reduce odour and the BOD of effluent, as well as settling aids and flocculents.