



TECHNICAL DATA SHEET

FOAMDOCTOR F2857

Organic Process Antifoam Agent For Vegetable Processing

Description

- ❑ Foamdoctor F2857 is a vegetable based foam control agent for use in the production of organic crisps and chips (or other vegetables) where foaming is an inherent problem.

The benefits of using Foamdoctor F2857 are: -

- ❑ Reduced dosage rates when compared to simple vegetable oil based products
- ❑ Meets with the regulations governing the raw materials that are approved for use in organic food production, namely EEC Directive 2092/91 and Organic Food Federation (UK) Standards.
- ❑ Environmentally and user friendly

Product Application

During the washing and slicing of potatoes (and other vegetables) 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 F2857 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.

Processes and process plant vary considerably but as a guide the product should be dosed initially at a rate of 200 parts per million. The dosage rate can be reduced or increased from this point until optimum economy with effective foam control has been achieved. Ideally the product should be dosed with a diaphragm pump at a point where the process water is flowing most rapidly to be ensured of the effective dispersion of the antifoam agent.

Product Benefits

Foamdoctor F2857 controls foam generation in organic food production enabling process equipment to operate at a higher capacity without the risk of spillages that can affect housekeeping or create product wastage.

Technical Information

Appearance	Opaque amber \ yellow Mobile Liquid
Active Content	100% concentrate
Viscosity @ 25°C	1000 CPS
Dispersibility	Forms oily layer which acts as an antifoam
Specific Gravity	Ca. 0.94

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

Processes and process plant vary considerably but as a guide the product should be dosed initially at a rate of 200 parts per million. The dosage rate can be reduced or increased from this point until optimum economy with effective foam control has been achieved. Ideally the product should be dosed with a diaphragm pump at a point upstream of a system pump to ensure effective dispersion of the antifoam agent.

Other Information

Foamdoctor F2857 has also been formulated with ingredients that comply with the United States Food and Drug Administration Regulations CFR 21 as below.

CFR 21 No. 173.340 Defoaming Agents
CFR 21 No. 176.210 Defoaming Agents for Paper and Paperboard Manufacture

Packaging Information

Foamdoctor F2857 is available in 1000 litre, IBC containers, 200 litre drums or bulk road tanker deliveries.