



TECHNICAL DATA SHEET

FOAMDOCTOR F2871

CONCENTRATED FOAM CONTROL AGENT FOR POTATO PROCESSING

Description

Foamdoctor F2871 is a concentrated foam control agent for use in potato processing applications where foaming is an inherent problem.

Foamdoctor F2871 has shown to be very 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
- 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 F2871 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 F2871 can be used in extremely small amounts and combined with the potential for increased productivity makes Foamdoctor F2871 an extremely cost effective processing aid.

Foamdoctor F2871 controls foam production enabling process equipment to operate at full capacity without risk of spillage or product wastage.

The raw materials contained within **Foamdoctor F2871** are essentially non-toxic with oral LD50 values greater than 5000mg/kg bodyweight (rats).

Specification

Appearance @ 25°C	Yellow Slightly Viscous Liquid
Specific Gravity @ 25°C	0.93 – 0.95
Foam Test	Passes Test

Typical Properties

Viscosity @ 25°C	ca 900 cps
Solubility	Readily dispersible in water
Freezing Point	< -10°C

Packaging Information

Foamdoctor F2871 is available in 25 litre kegs, 205 litre drums, 1000 litre IBC containers and bulk.

Storage And Shelf Life

Foamdoctor F2871 should ideally be stored for use in temperature conditions between 0°C and 40°C.

Foamdoctor F2871 has a shelf life of six months when stored in the recommended conditions in original unopened containers.

Other information

Foamdoctor F2871 foam control agent 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 odours and the BOD of effluents as well as settling aids and flocculants.