



## TECHNICAL DATA SHEET

### FOAMDOCTOR F2879

### FOAM CONTROL AGENT FOR POTATO PROCESSING

#### Description

**Foamdoctor F2879** is a foam control agent for use in potato processing applications where foaming is an inherent problem.

**Foamdoctor F2879** 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
- ❑ 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 F2879** 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 F2879** can be used in extremely small amounts and combined with the potential for increased productivity makes Foamdoctor F2879 an extremely cost effective processing aid.

**Foamdoctor F2879** controls foam production enabling process equipment to operate at full capacity without risk of spillage or product wastage.

The raw materials contained within **Foamdoctor F2879** are essentially non-toxic with oral

LD50 values greater than 5000mg/kg bodyweight (rats).

## Specification

|                         |  |
|-------------------------|--|
| Appearance @ 25°C       | Yellow/ Orange Slightly Viscous Liquid |
| Specific Gravity @ 25°C | 0.92 – 0.95                            |
| Foam Test               | < 20 Secs                              |

## Typical Properties

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

## Packaging Information

**Foamdoctor F2879** is available in 25 litre kegs, 205 litre drums, 1000 litre IBC containers and bulk.

## Storage And Shelf Life

**Foamdoctor F2879** should ideally be stored for use in temperature conditions between 0°C and 40°C.

**Foamdoctor F2879** has a shelf life of six months when stored in the recommended conditions in original unopened containers.

## Other information

**Foamdoctor F2879** 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.