



## TECHNICAL DATA SHEET

### FOAMDOCTOR PAN AID

### PAN AID SURFACTANT FOR SUGAR BEET PROCESSING

#### Description

**Foamdoctor Pan Aid** is a non-ionic surfactant that has application as a foam control agent and viscosity modifier in sugar beet processing.

The product helps to improve the fluidity of massecuites in vacuum pans and crystallisers, so permitting process adjustments to increase the yield of crystalline sugar.

#### Typical Properties

Appearance	Amber\Yellow Mobile Liquid
Active Content	Nominal 100%
Viscosity @ 25°C	Ca 200 CPS
Dispersibility	Dispersible in water
Specific Gravity	Ca. 0.98

#### Storage and Shelf Life

**Foamdoctor Pan Aid** should ideally be stored in temperature conditions between -10°C and 40°C and therefore does not require protection against frost.

**Foamdoctor Pan Aid** has a shelf life of at least two years when stored in the recommended conditions in original unopened containers.

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

#### Other Information

**Foamdoctor Pan Aid** has been formulated for use in sugar manufacture and is therefore designed to comply with FDA Regulations CFR 21 Nos 173.340 (Defoaming agents for use in food) and the French “Repression des Fraudes” for sugar processing.

#### Packaging Information

**Foamdoctor Pan Aid** is available in 205 litre drums, 1000 litre IBC containers and bulk.