

technical data sheet

PennWhite Ltd, Aston Way, Midpoint 18 Business Park, Middlewich, Cheshire, CW10 0HS

Description

FoamDoctor® F737 is a non-ionic vegetable oil and alkoxane copolymer blend concentrated foam control agent.

Applications

FoamDoctor® F737 has been specially formulated to give rapid knockdown of unwanted foam during the washing, blanching, conveying and preparation of vegetables. It is particularly effective in the washing, conveying and slicing of potatoes for crisp/potato chip manufacture.

Product Features

FoamDoctor® F737 operates effectively in foaming media between 10°C and 90°C. This extremely wide operating temperature range ensures that the dispersed FoamDoctor® F737 will carry over antifoam activity into the hottest areas of the process.

Method of Use

FoamDoctor® F737 should be used as supplied. Application in to the foaming system is best achieved through a suitable metering pump into flowing water. The dosing rate should be determined by experimentation but is typically 1 - 10 mls per minute.

Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F737 on request. It contains any safe handling guidelines that may be relevant to this product.

Storage, Shelf Life & Packaging

FoamDoctor® F737 has a shelf life of 24 months when stored in original and unopened containers between 5°C and 30°C. Some settlement of fine solids may occur during prolonged storage and should be dispersed before use, either by mechanical agitation or by bubbling air through the product. It is available in 20kg, 190kg and 950kg packs.

Compliance

- US FDA CFR 21 173.340 (Defoaming Agents)
- European Union EU 231/2012 (Food Additives)
- German BfR (Food Safety)
- French Arrêté du 19 Octobre 2006 (Food Processing Aids)
- Chinese GB9685 (Additives for Food Contact)
- Chinese GB2760 (Standards for Food Additives)
- Kosher and Parev (Manchester Beth Din)
- Halal (Halal Food Authority, London)



Typical Properties

- Appearance: Amber Yellow Mobile Liquid
- Shake Foam Test: < 30 Seconds
- Specific Gravity: 0.93 – 0.97 g/ml
- COD (0.1% Dilution) 1430 MG/L

Please Note; these are typical properties only and should NOT be construed or used as a specification for this product.

(OPM3/D2)

TDS: 210

Issue: 08

Revised: 06/06/2019

Page 1 of 1



This product is manufactured in a facility whose Quality Management System is certified as being in conformity with ISO 9001:2015.



This product is manufactured in a facility which operates in line with the Chemical Business Association's Responsible Care program.

Technical Support Contact Details

Telephone: +44 (0)1606 734820

Fax: +44 (0)1606 837867

Email: info@pennwhite.co.uk

Website: www.pennwhite.co.uk