Foamdoctor A10FG is a general purpose food grade foam control agent designed for use in any aqueous system.

Foamdoctor A10FG is particularly suitable for pharmaceutical processes such as antibiotic fermentation and in food applications such as food processing, starch manufacture and soft drinks.

**TYPICAL PROPERTIES**

- **Type:** Polydimethyl siloxane
- **Activity:** 10%
- **Ionicity:** Non-ionic emulsion
- **Solubility:** Miscible with water in all proportions
- **Stability:** Stable to hard water, electrolytes and neutral pH conditions
- **Compatibility:** Compatible with non-ionic, cationic and anionic products.

**APPLICATION**

Foamdoctor A10FG is supplied ready for use. Where very low dosage rates are required Foamdoctor A10FG should be pre-diluted with soft or distilled water to the desired concentration.

Typical dosage levels are between 10 and 100 ppm but should be optimised by trial.

**REGULATIONS & COMPLIANCE**

The product is in full compliance with various FDA CFR21 for both direct and indirect food contact. Under Commission Regulation (EU) No 1129/2011 of 11 November 2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives, the active substance in this product is authorized as E900. The other substances present in this product are all listed under Commission Regulation (EU) No 1129/2011 but are only there to facilitate the E900 and are not additives in the final process. **Foamdoctor A10FG is only intended for use as a food processing aid.**

Foamdoctor A10FG is approved Kosher Parev by the Manchester Beth Din.

**STORAGE**

Foamdoctor A10FG stored in sealed containers between 5°C and 30°C is stable for a minimum of 6 months.

**PACKAGING**

Foamdoctor A10FG is available in 25kg and 200kg drums and 1000kg IBC.