Foamdoctor F2005 is a silicone based foam control agent suitable for use in a range of food contact applications.

Foamdoctor F2005 is effective in hot and cold foaming systems over a wide pH range.

**TYPICAL PROPERTIES**

- **Appearance:** Milky Liquid
- **Colour:** White Emulsion
- **Shelf life:** 12 months in original unopened containers
- **pH:** 3 – 6
- **Specific gravity:** 0.99 - 1.00 g/ml
- **Solids content:** 9.0 – 11.0% solids.
- **Viscosity:** 2000 - 4000 cps

**APPLICATION**

Due to its inertness and low toxicity, Foamdoctor F2005 can be used in a host of food grade applications. Possible applications include:

- Potato, fruit and vegetable processing.
- Fermentation processes.
- Vegetable oil manufacture and deep fat frying.
- Distillation processes.
- Brine systems, salt extraction.
- Jam, rice, syrup, starch, fruit juice, egg, seafood and sauce processing.

**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 F2005 is only intended for use as a food processing aid.

Foamdoctor F2005 is approved Kosher Parev by the Manchester Beth Din.

**PACKAGING**

Foamdoctor F2005 is available in 25ltr and 205ltr drums, 1000ltr IBCs and bulk tanker.