PennWhite anti-foam and de-foaming agents are specially formulated to control the amount of foam generated in industrial and food processes.

Silicone based foam control agents, such as Foamdoctor F2030 provide the most effective foam control in many applications and can be added directly into the foaming media or blended directly into some formulations.

Foamdoctor F2030 is effective in hot and cold foaming systems over a wide pH range

Due to their inertness and low toxicity, silicone antifoams are utilised in a host of food grade applications.

TYPICAL PROPERTIES.

Appearance: Milky Liquid.
Colour: White Emulsion.
Ionic Nature: Non-Ionic.
pH: 3-6.
Specific Gravity: Ca 1.00 g/ml.
Activity Range: 30% active silicone.
Solubility: Dispersible in water with minimal agitation.
Stability: 12 months in original unopened containers.

APPLICATION

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/production.

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 F2030 is only intended for use as a food processing aid.

Foamdoctor F2030 is approved Kosher Parev by the Manchester Beth Din.

PACKAGING

Foamdoctor F2030 is available in 25 litre drums, 205 litre drums, 1000 litre IBC containers and bulk tanker.