Foamdoctor F653 is a foam control agent that will eliminate foam in process waters during the washing, conveying and preparation of vegetables over a wide range of temperatures.

Foamdoctor F653 is particularly effective in controlling foam during the washing, transport and slicing of potatoes. Excessive foam leads to spillage from water conveyors and bacterial growth.

Foamdoctor F653 is effective where the process water has a low temperature.

Foamdoctor F653 has very low toxicity and is therefore safe for contact with foodstuffs during processing.

Foamdoctor F653 imparts no taste to foodstuffs when used as indicated.

**TYPICAL PROPERTIES**

- **Appearance:** Hazy white liquid
- **Type:** Silicone-polyol
- **Ionicity:** Non-ionic
- **Solubility:** Readily disperses in water
- **Viscosity:** 700 cps at 25°C
- **Operating Temperature:** 5°C - 40°C

**APPLICATION**

Foamdoctor F653 is always used undiluted. Dosing into the process water is best achieved via a suitable metering pump. The preferred pumps are diaphragm either electrically or pneumatically activated with an electrical sequence timer. Normally the dosing rate and dosing point is optimised by trial but is typically 5-100 mls per minute. This equates to a water concentration normally between 1 and 10ppm.

**REGULATIONS & COMPLIANCE**

Foamdoctor F653 is designed to comply with current EU as well as one or more of FDA CFR 21 regulations. For further information please contact PennWhite Ltd.

Foamdoctor F653 is approved Kosher Parev by the Manchester Beth Din.

**PACKAGING**

Foamdoctor F653 is available in 25kg drums, 200kg drums and 1000kg IBC