Foamdoctor F734 is a highly concentrated foam control agent designed to eliminate foam during the washing, conveying and preparation of vegetables over a wide range of temperatures.

Foamdoctor F734 has been specially formulated to give rapid knockdown of foam and is particularly effective in the washing, conveying and slicing of potatoes for crisp manufacture.

**TYPICAL PROPERTIES**

- **Appearance:** Semi-opaque yellow liquid
- **Type:** Vegetable derivative antifoam
- ** Ionicity:** Non-ionic
- **Solubility:** Readily disperses in cold water
- **Density:** 0.96 Kg/m$^3$ at 20°C (typical)
- **Viscosity:** 200 cSt at 25°C (typical)
- **Operating Temperature:** 5°C - 40°C

**APPLICATION**

Foamdoctor F734 is used as supplied. Application to the foaming system is best achieved through a suitable metering pump into cold flowing water. The wide operating temperature range ensures that dispersed Foamdoctor F734 will carry over antifoam activity into warmer areas of the process. The dosing rate is determined by practice but is typically 1 - 10 mls per minute.

**STORAGE**

Some settlement of fine solids may occur upon prolonged storage. These should be dispersed before use, either by mechanical agitation or by bubbling air through the product.

**PACKAGING**

Foamdoctor F734 is available in 20, 180 and 900kg containers.

**REGULATIONS & COMPLIANCE**

Foamdoctor F734 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 F734 is approved Kosher Parev by the Manchester Beth Din.