Foamdoctor F739 is a concentrated foam control agent designed to eliminate foam during the washing, conveying and preparation of vegetables over a wide range of temperatures.

Foamdoctor F739 is particularly effective in the washing, conveying and slicing of potatoes related to crisp manufacture.

**TYPICAL PROPERTIES**

- **Appearance:** Clear to hazy yellow liquid
- **Type:** Vegetable derivative antifoam
- **Ionicity:** Non-ionic
- **Solubility:** Readily disperses in water
- **Viscosity:** 100 cSt at 20°C
- **Operating Temperature:** 5°C – 30°C

**APPLICATION**

Foamdoctor F739 is used as supplied. Application to the foaming system is best achieved through a suitable metering pump. The dosing rate is dependent by practice but is typically 1-10 mls per minute.

Foamdoctor F739 may alternatively be dosed to new tank water initially at 1-3 kilos per 5000 litres and then 0.5 kilos every two to four hours.

**REGULATIONS & COMPLIANCE**

Foamdoctor F739 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 F739 is approved Kosher Parev by the Manchester Beth Din.

**PACKAGING**

Foamdoctor F739 is available in 20, 180 and 900kg containers.