



PennWhite

# Foamdoctor F2010

silicone based antifoam for food contact applications

## technical data sheet

PennWhite Anti-Foam and Defoaming agents, some of which are formulated for specific applications, control the amount of foam generated in industrial and food processes. Silicones provide the most effective control of foam known in many applications and can be added directly into the foaming media or blended directly into certain formulations.

The **Foamdoctor F2000** range 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:	4.3 – 5.3
Specific Gravity:	0.99 - 1.00 g/ml
Solids content:	12.6 – 14.6% solids.
Viscosity:	600 - 1200 cps

### APPLICATION

Due to their inertness and low toxicity, silicone antifoams are utilised 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

### PACKAGING

The **Foamdoctor F2000** range is available in 25ltr and 205ltr drums, 1000ltr IBC containers and bulk tanker.

European legislation has now approved Silicone oil (polydimethylsiloxane) as a direct food additive - E900. The Foamdoctor F2000 antifoams are formulated using emulsifiers, thickeners and biocides which also meet the relevant regulations for use in direct food applications, They are designed to comply with EU food additive regulations as well as one or more of FDA CFR 21 Nos 173.340, 175.105, 175.300, 176.170, 176.180, 176.200, 177.1220, 177.2260; BGA Chapters 14 and 36 and the French "Repression des Fraudes".

The **Foamdoctor F2000** range is approved Kosher Parev by the Manchester Beth Din.



(OPA2/F2)

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**For additional technical or safety advice call us  
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