



PennWhite

Foamdoctor F2914

organic antifoam agent for vegetable processing

technical data sheet

Foamdoctor F2914 (formerly known as **Foamdoctor ST914**) is a vegetable based foam control agent for use in the processing of organic vegetables, fruits and salads, as well as the production of organic crisps/chips, where foaming is an inherent problem.

Foamdoctor F2914 controls foam generation in organic food production enabling process equipment to operate at a higher capacity without the risk of foam spillages that can affect housekeeping or create product wastage.

Foamdoctor F2914 can be used at a reduced dosage rates compared to simple vegetable oil based products. It is also environmentally and user friendly.

Foamdoctor F2914 meets with the regulations governing the raw materials that are approved for use in organic food production, namely EEC Directive 2092/91 and Organic Food Federation (UK) Standards.

TYPICAL PROPERTIES

Appearance:	Opaque amber/yellow Mobile Liquid.
Specific Gravity:	Ca 0.93.
Viscosity:	300-800 cps at 25°C
Active Content:	100% concentrate.
Dispersibility:	Forms oily layer which acts as an antifoam.

APPLICATION

During the washing and slicing of potatoes (and other vegetables) starch is released into the water, and with time the concentration of starch builds up, resulting in the generation of foam which when left uncontrolled can affect production efficiency.

Foam carried through to the blanching process can also affect the quality of crisps produced and must therefore be controlled.

Foamdoctor F2914 is therefore added to the potato water circuit at the washing and slicing stage of the manufacturing process, reducing foam build-up, thus maximising production efficiency and product quality.

Processes and process plant vary considerably but as a guide the product should be dosed initially at a rate of 200 parts per million. The dosage rate can be reduced or increased from this point until optimum economy with effective foam control has been achieved. Ideally the product should be dosed with a diaphragm pump at a point where the process water is flowing most rapidly to be ensured of the effective dispersion of the antifoam agent

PACKAGING

Foamdoctor F2914 is available in, 200 litre drums or 25 litre kegs.

STORAGE

Foamdoctor F2914 should ideally be stored for use in temperature conditions between 0°C and 40°C.

(OPA2/F2)

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Page 1 of 2

**For additional technical or safety advice call us
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SHELF LIFE

Foamdoctor F2914 has a shelf life of six months when stored in the recommended conditions in original unopened containers.

OTHER INFORMATION

Foamdoctor F2914 has been formulated with ingredients that comply with the United States Food and Drug Administration Regulations CFR 21 as below:

CFR 21 No. 173.340	Defoaming Agents.
CFR 21 No. 176.210	Defoaming Agents for Paper and Paperboard Manufacture.

The information within this Technical Data Sheet is given in good faith for guidance purposes and does not constitute a technical specification.

(OPA2/F2) TDS: 051 Issue: 04 Revised: 21/03/2013 Page 2 of 2

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