

Description

FoamDoctor® A10FG is a polydimethylsiloxane (silicone) based food-safe foam control agent designed for use in any aqueous system.

Applications

FoamDoctor® A10FG is suitable for use in food processing, starch manufacture and soft drinks production, as well as pharmaceutical processes such as antibiotic fermentation. Please note that FoamDoctor® A10FG is intended for use as a food processing aid and should not be considered a food ingredient.



Product Features

The active substance (10%) in FoamDoctor® A10FG is polydimethylsiloxane which is approved as food additive E900 under EC 1333/2008 and subsequent amendments. The facilitating substances in FoamDoctor® A10FG are also approved as food additives by the European Union.



Method of Use

Dosage levels of FoamDoctor® A10FG are typically between 10 and 100 ppm but should be optimised by trial. FoamDoctor® A10FG is supplied ready for use, however, where very low dosage rates are required, FoamDoctor® A10FG can be diluted with soft or distilled water to the desired concentration.



Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® A10FG on request. It contains any safe handling guidelines that may be relevant to this product.



Storage, Shelf Life & Packaging

FoamDoctor® A10FG has a shelf life of 12 months when stored in original and unopened containers between 5°C and 30°C. This product is typically available in 25, 220 and 1,000 litre containers. Please note that it is sold in kilograms and the actual capacity of a container (in kg) is dependent upon the specific gravity of its contents.

Compliance

- US FDA CFR 21 173.340 (Defoaming Agents)
- EU Regulation (EC) 1333/2008 (Food Additives)
- EU Regulation (EU) 1129/2011 (Amending Annex II of (EC) 1333/2008 establishing a Union list of food additives)
- EU Regulation (EU) 231/2012 (Specifications for food additives listed in Annexes I and II of (EC) 1333/2008)
- German BfR (Food Safety)
- French Arrêté du 19 Octobre 2006 (Food Processing Aids)
- Kosher and Parev (Manchester Beth Din)
- Halal (Halal Food Authority, London)



Typical Properties

Appearance:	White milky emulsion	pH:	3.0 – 6.0
Viscosity:	2000 – 4000 cP	Specific Gravity:	0.99 – 1.00 g/ml
Solids:	11 – 13 %		

Please note; these are typical properties only and should NOT be construed or used as a specification for this product.

(OPM3/D3)

TDS: 019

Issue: 13

Revised: 23/06/2020



This product is manufactured in a facility whose Quality Management System is certified as being in Conformity with ISO 9001:2015.



This product is manufactured in a facility which operates in line with the Chemical Business Association's Responsible Care Program.

Technical Support Contact Details

PennWhite Ltd.
Aston Way, Midpoint 18 Business Park,
Middlewich, Cheshire, CW10, 0HS.
Telephone: + 44 (0) 1606 734820,
Fax: +44 (0) 1606 837867
Email: info@pennwhite.co.uk
Website: www.pennwhite.co.uk