

## Description

FoamDoctor® F2005 is a polydimethylsiloxane (silicone, E900 grade) based food-safe foam control agent.

## Applications

Due to its inertness and low toxicity FoamDoctor® F2005 can be used in a host of food processing applications including potato, fruit and vegetable processing, fermentation processes, distillation processes, brine systems, salt extraction, jam, rice, syrup, starch, fruit juice, egg, seafood and sauce processing.



### Product Features

FoamDoctor® F2005 is effective in both hot and cold foaming systems over a wide pH range. FoamDoctor® F2005 is only intended for use as a food processing aid.



### Method of Use

Dosage levels of FoamDoctor® F2005 should be optimised by trial. Please note that dosage may be limited by regulation for some applications and the user should observe such limits if applicable to their process.



### Product Safety

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F2005 on request. It contains any safe handling guidelines that may be relevant to this product.



### Storage, Shelf Life & Packaging

FoamDoctor® F2005 has a shelf life of 12 months when stored in original and unopened containers between 5°C and 30°C. It is available in 25kg, 200kg, 1,000kg packs and bulk tanker.

## Compliance

- US FDA CFR 21 173.340 (Defoaming Agents)
- European Union EU 231/2012 (Food Additives)
- European Union EU 1129/2011 (Food Additives)
- Kosher and Parev (Manchester Beth Din)



## Typical Properties

Appearance:	White milky emulsion	pH:	3.0 – 6.0
Solids:	9.0 – 11.0 %	Total Viable Count (Fungi):	< 100 per/ml
Viscosity:	2000 – 4000 cP	Total Viable Count (Bacteria):	< 1000 per/ml
Specific Gravity:	0.99 – 1.00 g/ml		

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

(OPM3/D3)

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

PennWhite Ltd. Certificate #041654



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

## Technical Support Contact Details

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