

# FoamDoctor® F2768

Fermentation Foam Control

#### Description

FoamDoctor® F2768 is a concentrated polyalkylene glycol based food-safe foam control agent.

#### **Applications**

FoamDoctor® F2768 is formulated to be effective in the control of unwanted foam produced in fermentation and distillation processes including citric acid, yeast, antibiotic, alcohol, glutamic acid, enzyme, protein, pharmaceutical and nucleotide production.



#### **Product Features**

FoamDoctor® F2768 can be safely utilised in fermentation processes where ultra-filters are used since it is dispersible/selfemulsifiable in water. It is silicone and silica free and therefore does not create filtration or oxygen transfer problems that can lead to reduced growth rates. FoamDoctor® F2768 can be used in extremely small amounts which makes it an extremely cost effective processing aid. FoamDoctor® F2768 can be easily sterilised by normal heating and/or autoclaving methods without affecting its stability or performance. It has a low order of toxicity, a neutral odour and taste and satisfies relevant food usage regulations. FoamDoctor® F2768 is most soluble below 20°C so virtually all traces of the product can be removed by washing in cold water.



#### **Method of Use**

FoamDoctor® F2768 it should be added continuously via a metered pump. The dosage level of FoamDoctor® F2768 required will normally be in the region of 10 – 50 ppm of the volume of culture medium. The exact dosage required will depend on the foaming propensity of the culture medium and should be determined by trial.



#### **Product Safety**

A Safety Data Sheet compliant with EU 2015/830 is available for FoamDoctor® F2768 on request. It contains any safe handling guidelines that may be relevant to this product.



### Storage, Shelf Life & Packaging

FoamDoctor® F2768 has a shelf life of 24 months when stored in original and unopened containers between -10°C and 40°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)
- Kosher and Parev (Manchester Beth Din)



#### **Typical Properties**

Appearance: Amber yellow mobile liquid

Specific gravity: 0.95 - 0.98 g/m Shake Foam Test: < 30 seconds

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

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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.



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