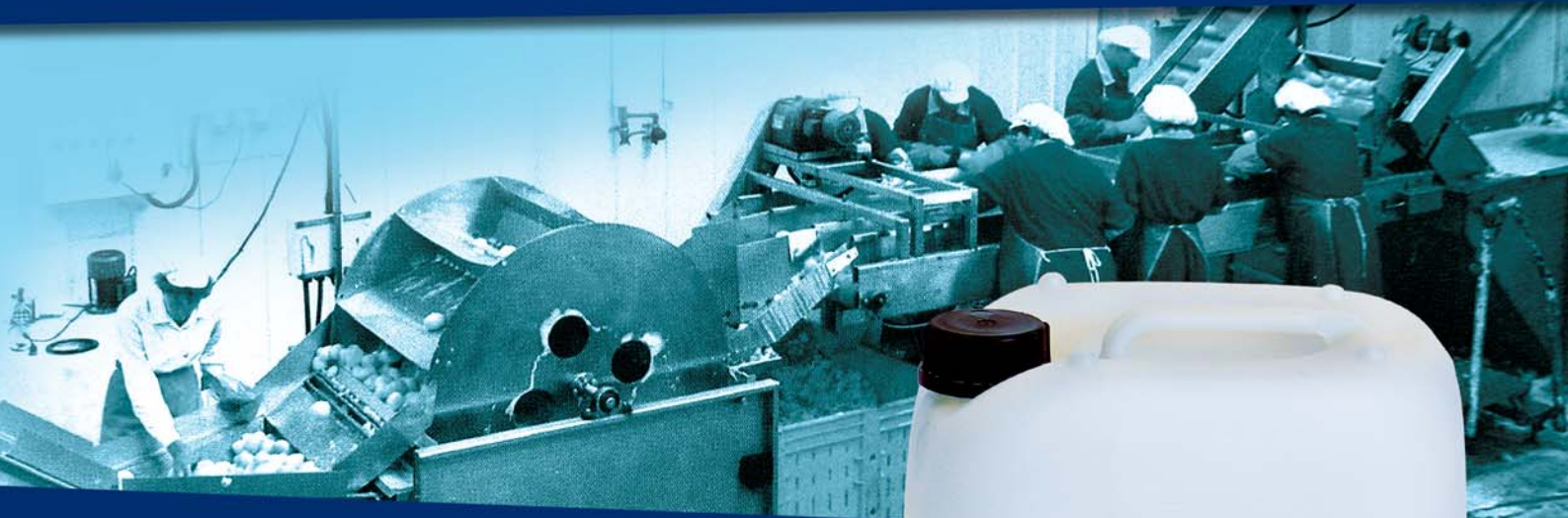




Anti-Foam

Foam control agent for vegetable processing



Anti-Foam

- Effective control of foam
- Cost effective
- Non-Toxic
- Increases production efficiency
- Blended from natural vegetable oils
- Odourless

Call our processing industry hotline: 01384 414914

E-mail: enquiries@drywite.co.uk

Website: www.drywite.co.uk



Anti-Foam

Foam control agent for vegetable processing

Anti-Foam is a foam control agent for use in vegetable processing applications where foaming is an inherent problem. It has shown to be effective in the control of foam produced in the processing of a wide range of potato varieties.

Typical process applications include, potato processing for crisps and chips, potato washing and peeling and potato slicing and dicing.

During the washing and slicing of potatoes 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 effect production efficiency.

Anti-Foam 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.

Anti-Foam can be used in extremely small amounts and combined with the potential for increased productivity makes Foam doctor an extremely cost effective processing aid, by controlling foam production enabling process equipment to operate at full capacity without risk of spillage or product wastage.

Anti-Foam is classified as Non hazardous and is manufactured from a blend of vegetable oils and Alkoxane Polymers which are fully biodegradable.

Anti-Foam has been designed to comply with current UK (DEFRA) regulations as well as one or more FDA CFR 21 and the French "Repression des Fraudes".



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