

Foam Control Potato Processing



Hydrite offers a full product line of foam control agents to assist in preventing foam found in a variety of food processing areas. Coupling our technical knowledge of products and plant processes we offer enhanced on-site testing for optimum product selection.

Potato Processing Product Line

MCA 8123S: Our leading product for use in French fry processing facilities. This workhorse defoamer delivers excellent performance throughout each step in the manufacturing process.

Suppressor 3590: A product especially formulated to control foam in high starch systems. This unique product will assist in starch recovery while combating foam in both washing and blanching application points in each facility.

Patcote® 507K: A product that was designed to control foam most commonly encountered around potato chip processing. The exceptional persistence in this product affords the end user the opportunity to improve both cost and efficiency of their system.

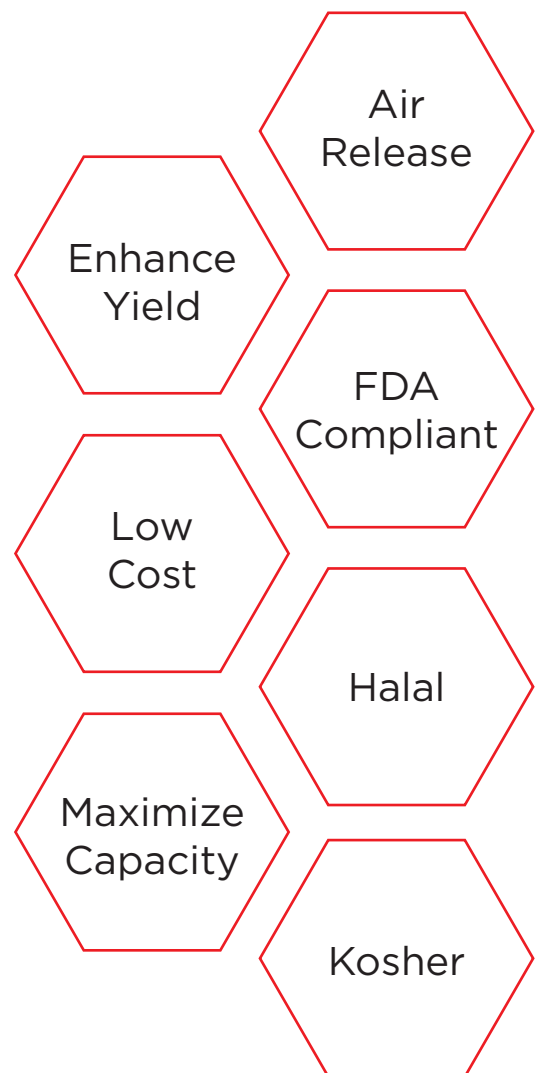
Suppressor 3588 (Canada): A high active synthetic Food-grade foam control agent designed for systems that cannot tolerate silicone. This product was created for use at Canadian potato processors.

Suppressor 3579 (Canada): A foam control agent formulated to be effective in systems high in starch content. This new synthetic technology provides better control of foam in the overall system.

Patcote® 305K: A silicone emulsion foam control agent designed to control foaming in a variety of wastewater systems.

Suppressor 3105: A low-cost silicone emulsion designed to control foam in selected areas of potato processing and wastewater treatment.

Features & Benefits



TRUSTED, TECHNICAL, AND DEPENDABLE

The Hydrite Advantage:

Technical Expertise | Manufacturing Capabilities and Flexibility
Quality Products | Innovative Solutions | Local Logistics

FOR MORE INFORMATION:

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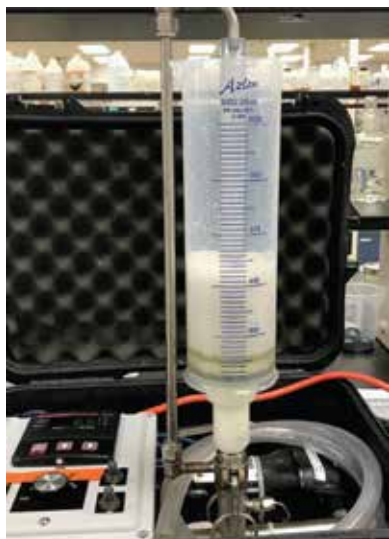
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Performance and Sample Analysis

- Particle Size & Distribution
- Thermal: Evaluation of thermal properties to assess material performance & stability, pourability, degradation, solidification, glass transition temperatures
- Compatibilities: Surface tension, wettability, substrate compatibility
- Other properties: pH, conductivity, SG/density
- Viscosity & Rheology: Viscosity, flow, visco-elastic properties

Additional Capabilities

- Pilot Batching and Scale-up
- Benchmarking
- Competitive Analysis
- Field Analysis



Static Pump Tester



Potato Basin