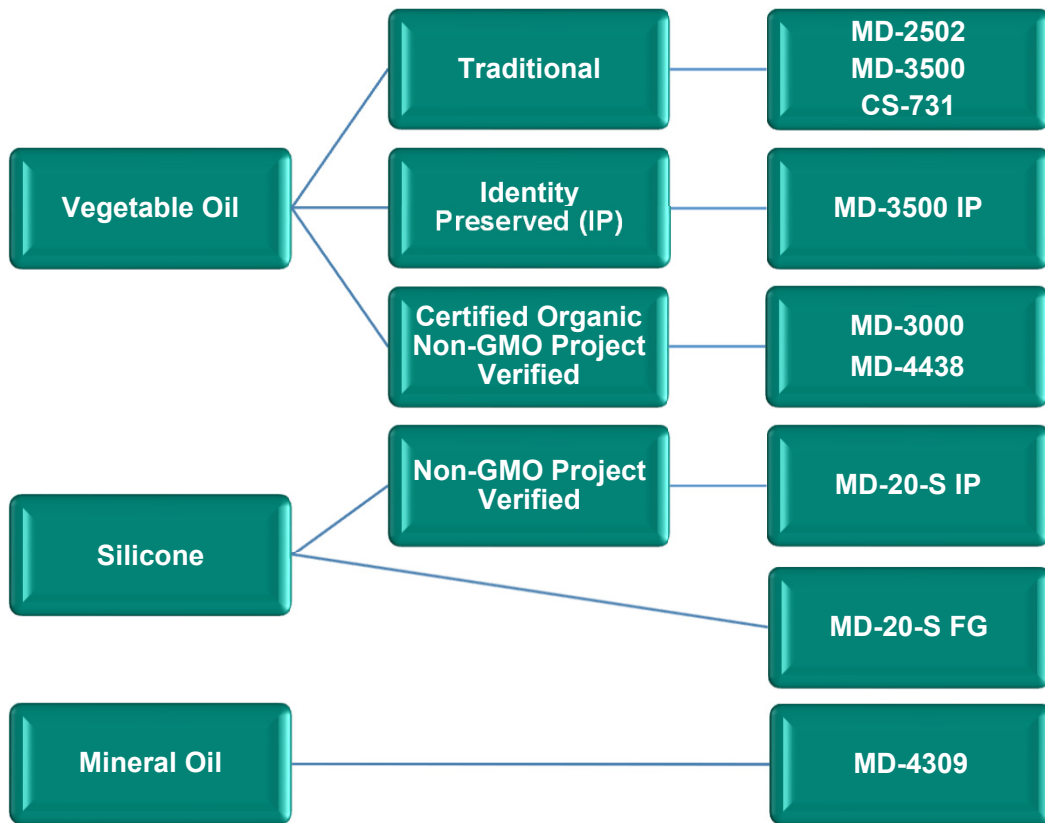


# Creating Additive Value



## MAGRABAR® Food Grade Powdered Antifoams



MD: Maltodextrin CS: Corn Starch



### Mechanism of Powder Antifoams

- Liquid antifoam on a readily water-soluble carrier for quick action
- Powdered antifoam can be added to dry or wet formulations
- Water is added to the dry formulation by the end-user
- The liquid actives desorb from the carrier to act on the system in the same way as a liquid additive in a liquid system

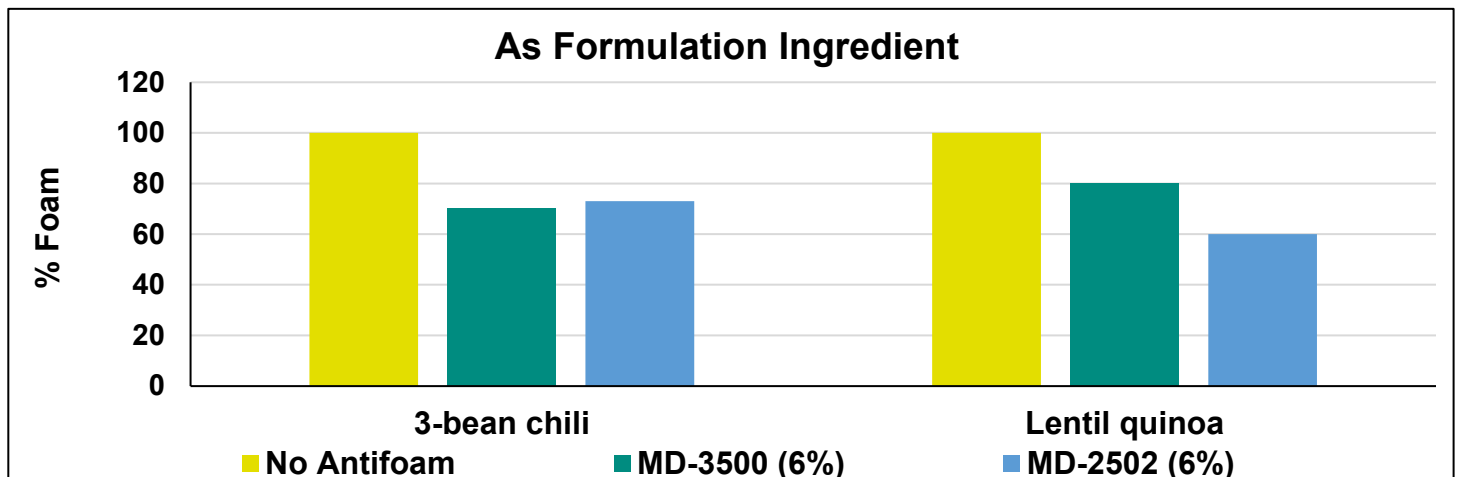


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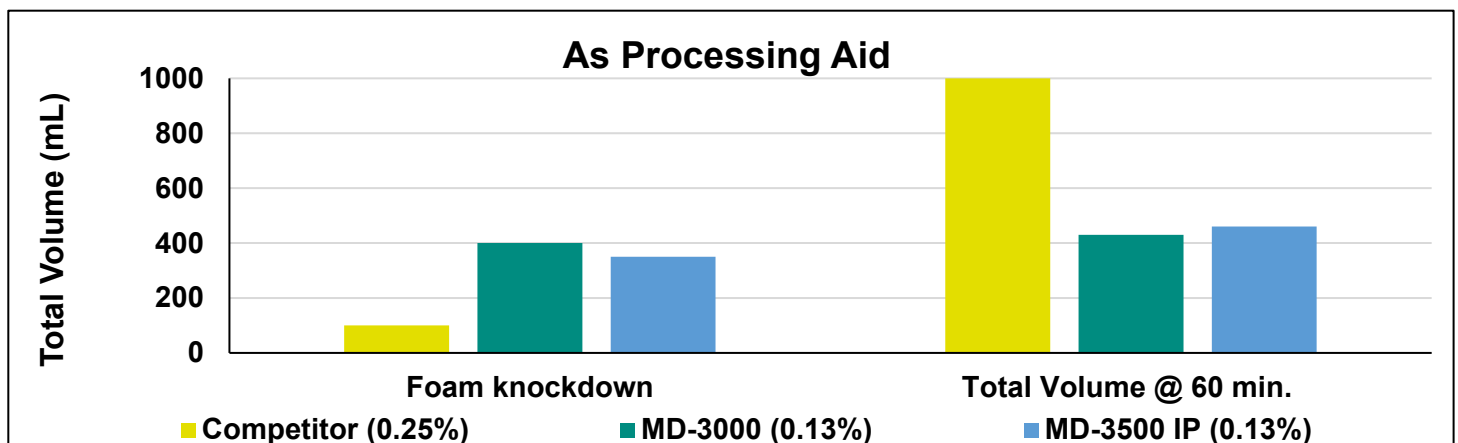


## APPLICATIONS

- Microwaveable products (Pasta, Rice, Noodles, Beans, Oatmeal, Chili)
- Powdered drink mixes
- Processing aid for liquid systems



Test conditions: 3.5 min in 1200 W microwave;  
lower value of % foam indicates better anti-boil properties;  $\geq 100\%$  is boil over.



Test conditions: 1000 ml graduated cylinder; 6% soy flakes in DI water at 50 °C; recirculate for 60 min. Antifoam added when total volume (foam + liquid) reaches 800 ml. Knockdown is the volume decrease (higher value is better) 30s after antifoam added. Total volume recorded at 60 min.

