

MUNZING TECHNICAL INFORMATION | GLOBAL

High Performance Defoamers Suitable as Food Additives

MAGRABAR® Vegetable Oil Based Defoamers

Features

- Antifoams proven effective in a range of industries and applications
- 100% active liquid and powder options available

Highlights

- Not limited to use only as a processing aid - products can have a technological function in the food
- All components have an E number or are considered a food under relevant EU legislation

Products

Liquid Defoamers:

- Non-GMO Products
 - **MAGRABAR® 3001, 3202, 3303, 2010, PD-920 and J-305 IP**
- Certified Organic Products
 - **MAGRABAR® 4000 and 4035**

Powder Defoamers:

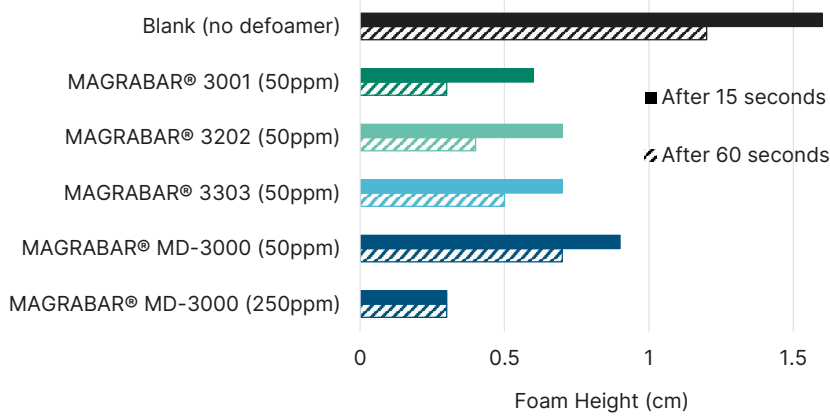
- Non-GMO Products
 - **MAGRABAR® MD-4925 and MD-4965**
- Certified Organic Products
 - **MAGRABAR® MD-3000**



Case study

Performance Comparison

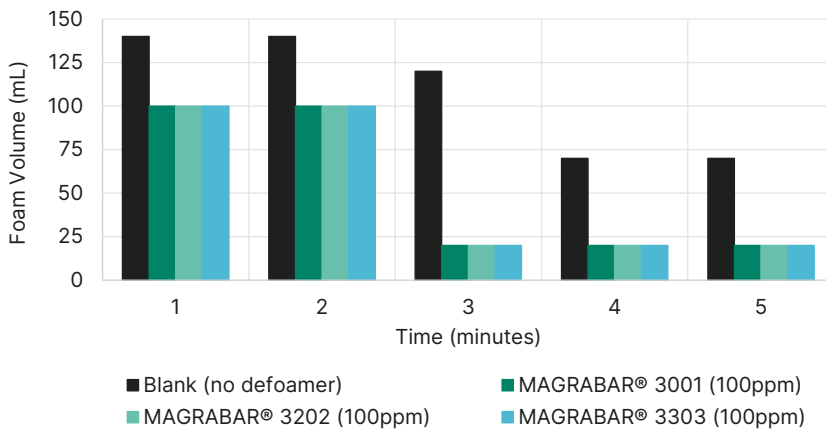
Mechanical Shake Test



Kombucha Tea

- Simulates filling of containers
- All food additives provided effective foam control

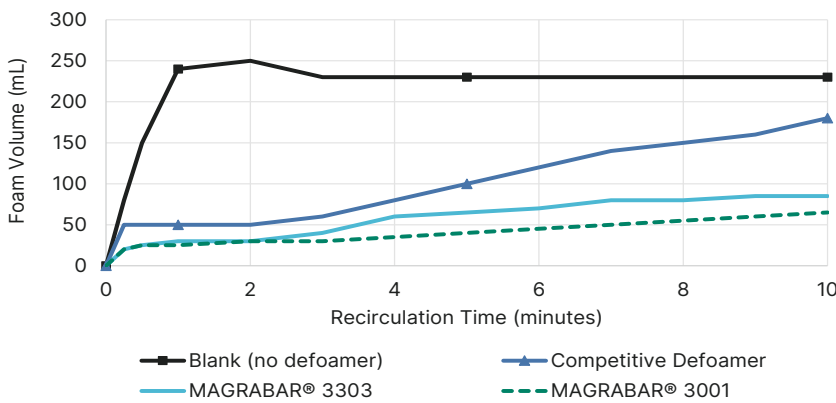
Blender Test



Acid-enzyme Process

- Processing Aid
- High shear foam test
- All food additives provided effective foam control

Peristaltic Recirculation



Coffee Based Liquid

- Simulates pumping in production
- Both MAGRABAR® food additives provided better foam control than the current defoamer

