

Creating Additive Value



High Performance Defoamers Suitable for use as Food Additives **MAGRABAR® Vegetable Oil Based Products**

Liquid and Powder Product Options

FEATURES

- Antifoams proven effective in a range of industries and applications
- 100% active liquid and powder options available
- Products contain no genetically modified ingredients

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
- Contact Münzing to discuss suitability for your application

PRODUCTS

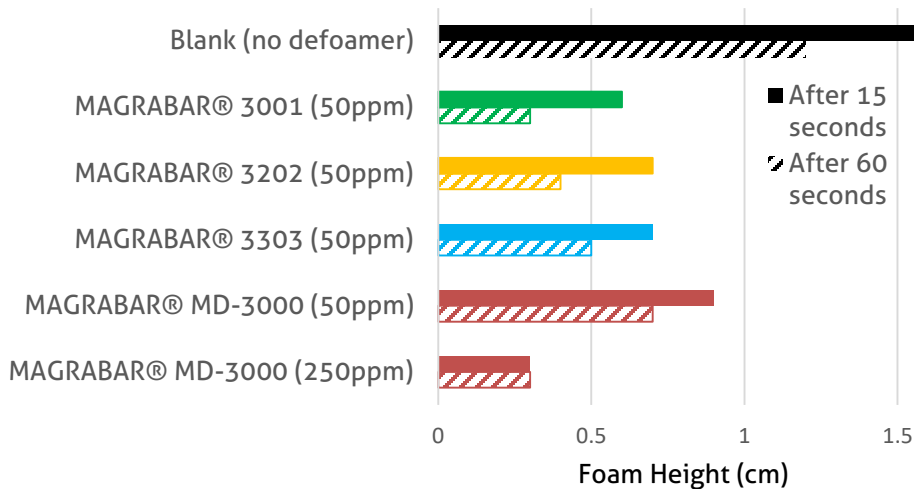
- Liquid Defoamers: MAGRABAR® 3001, 3202 and 3303
- Powder Defoamers: MAGRABAR® MD-3000, MD-4438



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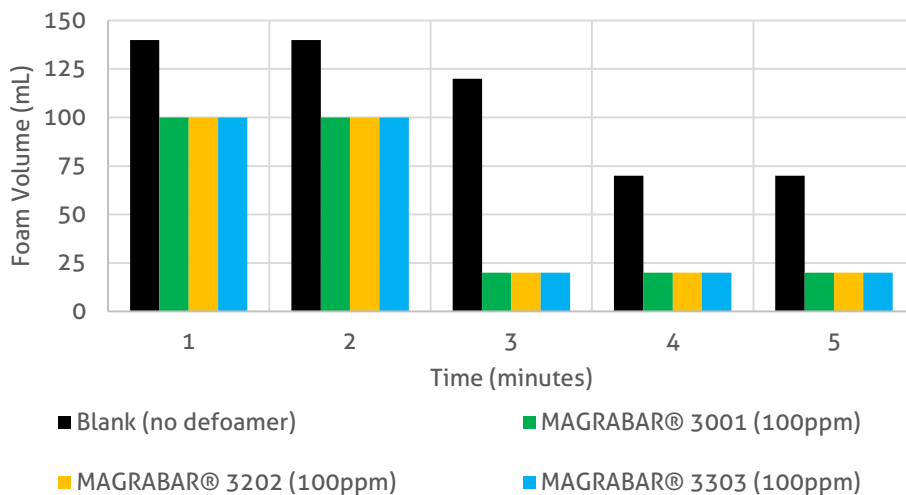
Mechanical Shake Test



Kombucha Tea

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

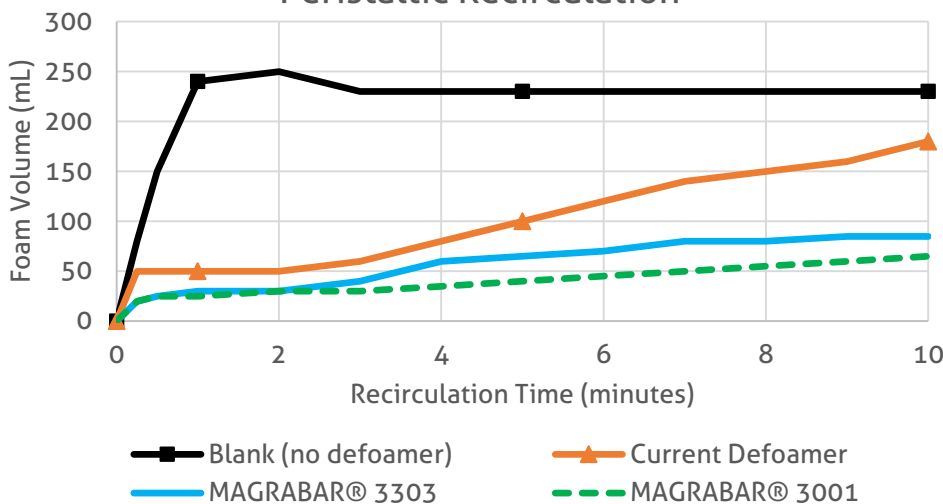
Blender Test



Process Aid

- Acid-enzyme process
- 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

