Creating Additive Value





High Performance Vegetable Oil based Antifoam MAGRABAR® PD-602 EU

Proven, effective, all round performance

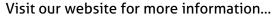
FEATURES

- Multifunctional, 100% active antifoam, effective in a broad range of industries and applications
- Effective at low usage rates
- Higher possible treat levels than typical silicone emulsions
- Excellent carry through to downstream processes

PROVEN PERFORMANCE

- Broad usage in dairy applications
- Production and packaging of beverages, broths and soups
- Fruit and vegetable washing
- Fermentation, especially applications utilizing carbohydrate or protein feed stocks
- CIP and Wastewater Treatment Systems









Creating Additive Value

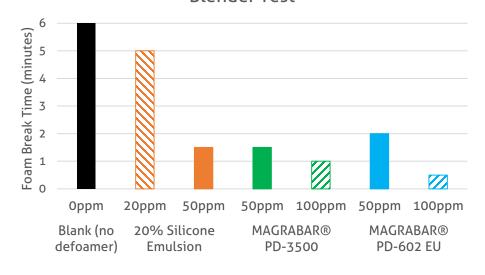


PROCESSING AID

MAGRABAR® PD-602EU



Blender Test



Superior Performance

- Protein beverage
- Temperature: 80°C
- PD-602EU provided the best foam control

Air Sparge Test 300 250 Foam Volume(mL) 200 150 100 50 0 0 30 60 90 120 150 180 210 240 Time (seconds) Current Defoamer (30ppm)MAGRABAR® PD-602EU (30ppm)

Fermentation

- Sugar and yeast mixture in water
- Temperature: 40°C
- MAGRABAR® PD-602EU provided a faster foam break and more persistent foam control







