

MUNZING TECHNICAL INFORMATION | GLOBAL

# MAGRABAR<sup>®</sup> Vegetable Oil Based Defoamers

High Performance Alternatives to Silicone Emulsions

## Features

- Effective at low usage rates
- Excellent carry through to downstream processes
- 100% active and lower cost emulsion options
- Options produced with conventional and identity preserved, non-GMO vegetable oils

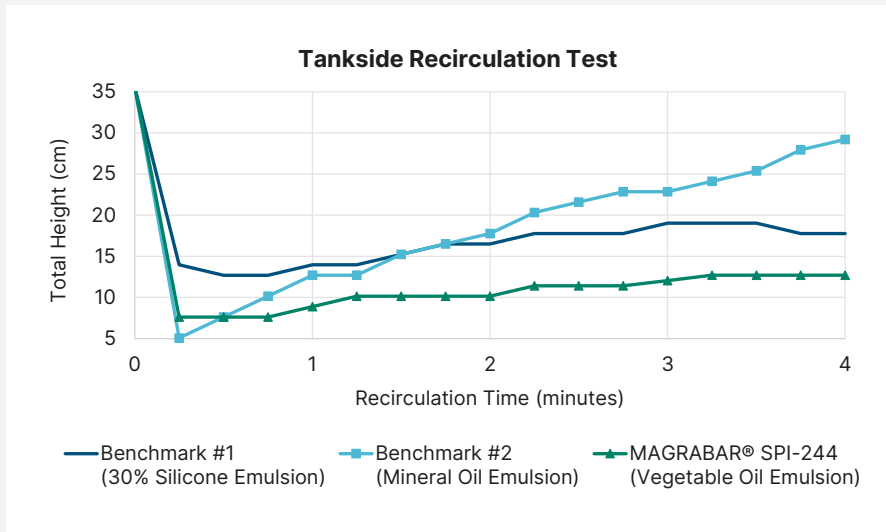
## Highlights

- Range of antifoams proven effective in food applications over a broad range of industries
- Effective in waste streams from food applications
- Vegetable oil based defoamers can replace silicone emulsions in any current process such as vegetable washing and dairy production
- All products are certified Kosher, Halal and free from animal derived ingredients



# Case study

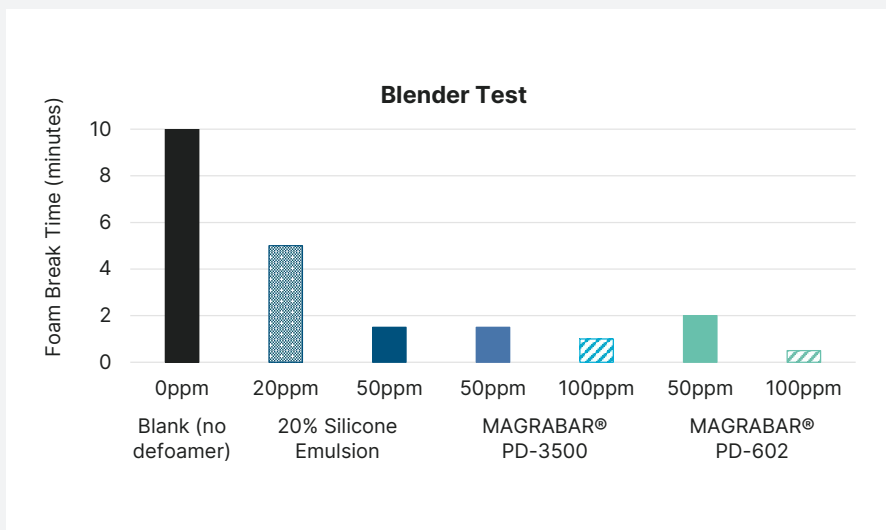
## Performance Comparison



### Vegetable Oil Emulsion

Soy milk production

**MAGRABAR® SPI-244** provided better knockdown and persistence than a silicone emulsion at equal dosage



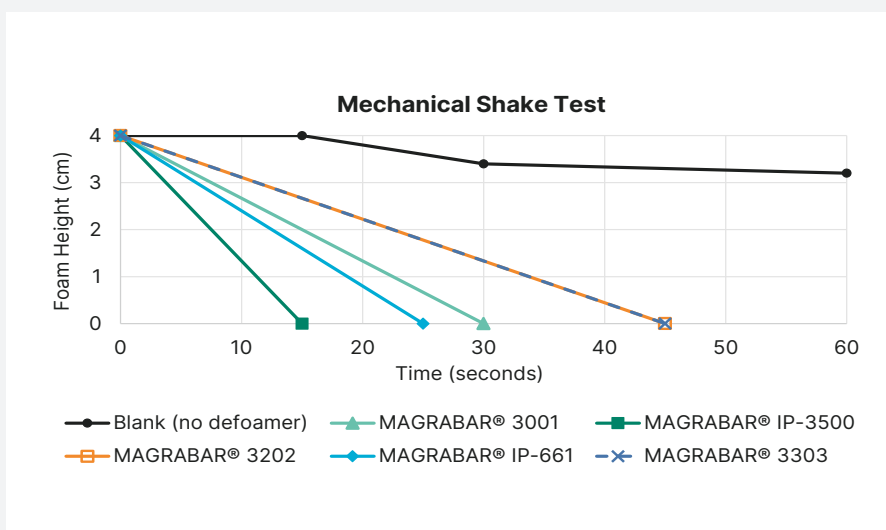
### 100% Active Vegetable Oil

Protein beverage

Foam builds during bottling

80°C Application and test temperature

**MAGRABAR® PD-3500** and **MAGRABAR® PD-602** provided excellent foam control while permitting higher treat levels than typical silicone emulsions



### Non-GMO Options

Acid-enzyme process

All defoamers evaluated are:

- allergen-free
- manufactured from non-genetically modified ingredients

**MAGRABAR® IP-3500** provided the fastest foam break

