



High Performance Alternatives to Legacy Silicone Emulsions **MAGRABAR® Vegetable Oil Based Products**

Proven, effective, all round performance

FEATURES

- Range of antifoams proven 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
- 100% active and lower cost emulsion options

HIGHLIGHTS

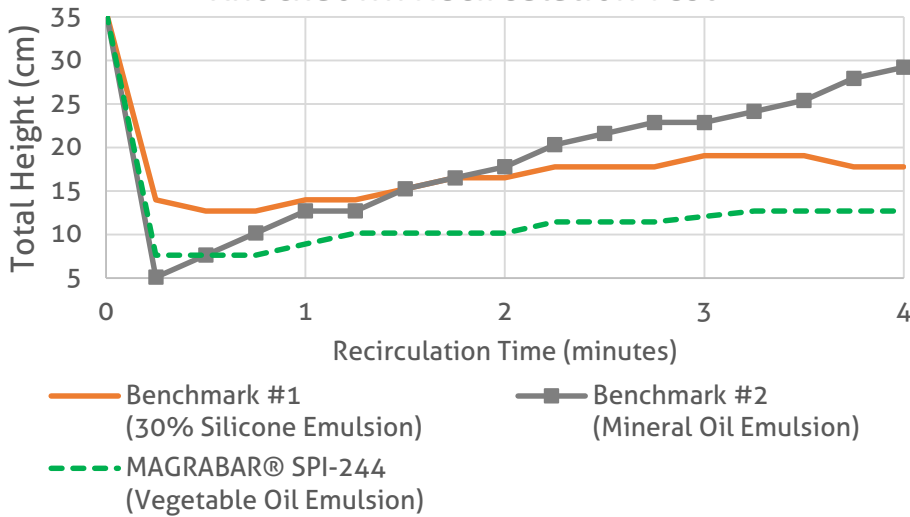
- Broad acceptance and usage in food applications
- Options produced with standard and identity preserved, non-GMO vegetable oils
- Effective in waste streams from food applications



Creating Additive Value



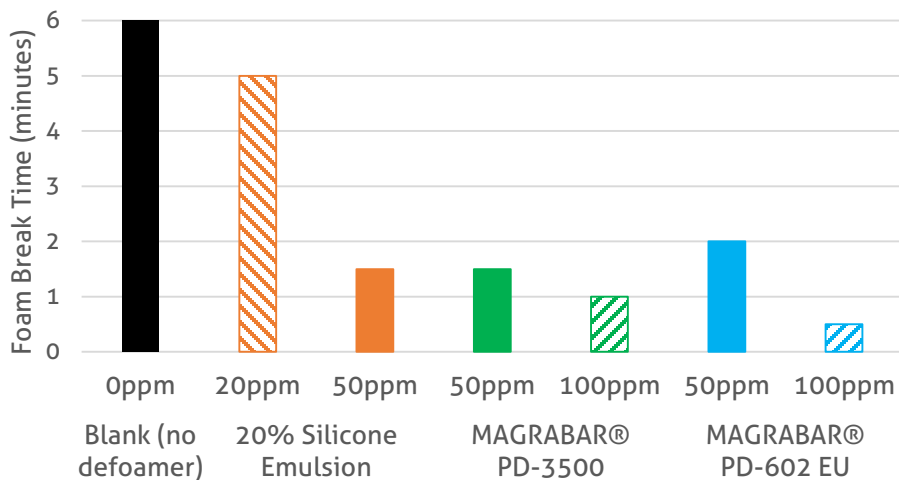
Knockdown Recirculation Test



Vegetable Oil Emulsion

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

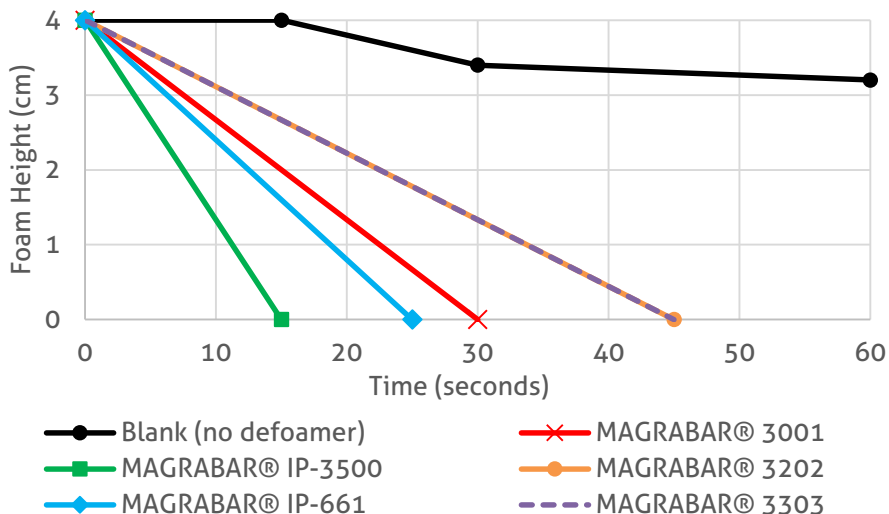
Blender Test



100% Active Vegetable Oil

- Protein beverage
- Foam builds during bottling
- 80°C Application and test temperature
- MAGRABAR® PD-602 and PD-3500 provided excellent foam control while permitting higher treat rates, if needed, versus a 20% silicone emulsion

Mechanical Shake Test



Non-GMO Options

- Acid-enzyme process
- All defoamers evaluated:
 - allergen-free
 - manufactured from non-genetically modified ingredients
- MAGRABAR® IP-3500 provided the fastest foam break

