



## High Performance Powdered Antifoams for Food

### MAGRABAR® MD Series

#### *Maltodextrin Based Antifoams*

#### **MECHANISMS:**

- Liquid antifoam on a readily water-soluble carrier for fast action
- The liquid actives desorb from the maltodextrin carrier to act in the system in the same way as a liquid additive in a liquid system

#### **FEATURES:**

- Readily formulated into dry mixtures eliminating foaming during reconstitution with water or during cooking
- Prevents boil-over in microwave cooked foods

#### **APPLICATIONS:**

- Powdered drink mixes, teas, sports drinks, protein drinks containing whey or soy
- Microwaveable, ready to eat and 'instant' foods – Pasta, Rice, Noodles, Beans, Chili, Lentils, Quinoa and Oatmeal applications
- Processing Aid for Liquid Systems



# Creating Additive Value



## PROCESSING AID

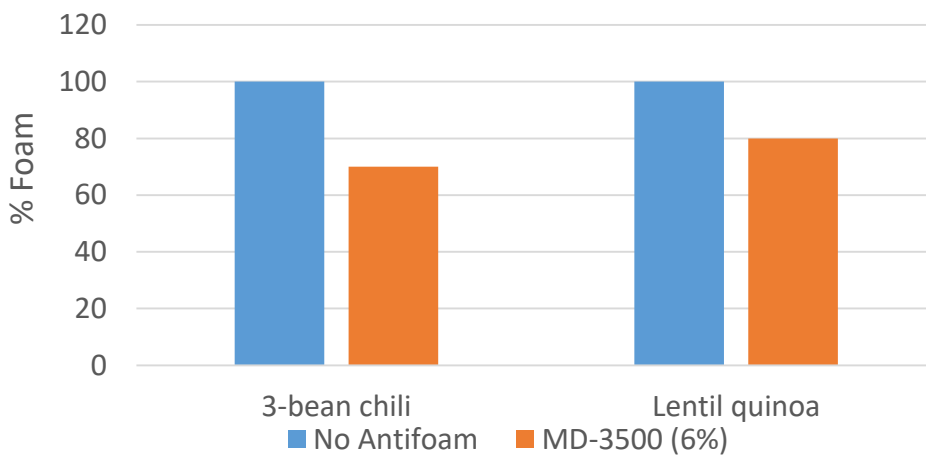
- MAGRABAR® MD-3500, MD-20-S FG

## FOOD INGREDIENT OR ADDITIVE

- MAGRABAR® MD-3000, MD-4438  
Certified Organic by QAI
- Contact Münzing to discuss suitability for your application



### Prevent Boil over in Microwave Cooking

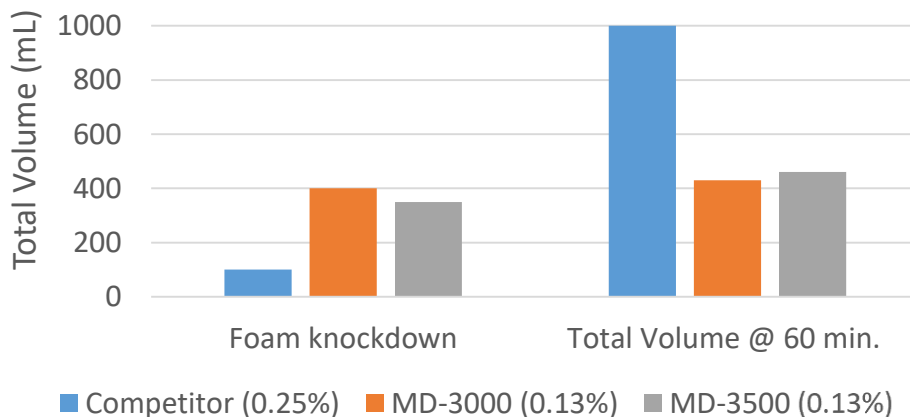


### Prevent Boil Over

≥100% is boil over.

MD-3500 prevented boil over during cooking

### Knockdown and Persistence Tests



### Knockdown and Persistence

Antifoam added to a soy solution recirculating for 60 minutes when total volume reaches 800mL in a 1000mL cylinder.

Knockdown is the volume decrease (higher bar is better) 30 seconds after the antifoam is added.

Persistence is the volume recorded at 60 minutes (lower is better).

