



## High Performance Antifoam Suitable for use as a Food Additive

### MAGRABAR® PD-702

*Proven, effective, all round performance*

#### FEATURES

- Multifunctional, 100% active antifoam
- Effective in a broad range of industries and applications
- Low usage rates

#### HIGHLIGHTS

- May be appropriately used as a processing aid or a food additive in the EU
- May have a technological function in the food
- All components have an E number or are considered a food
- Not limited to use only as a processing aid
- Vegetable oil based with a touch of silicone to boost foam control



# Creating Additive Value

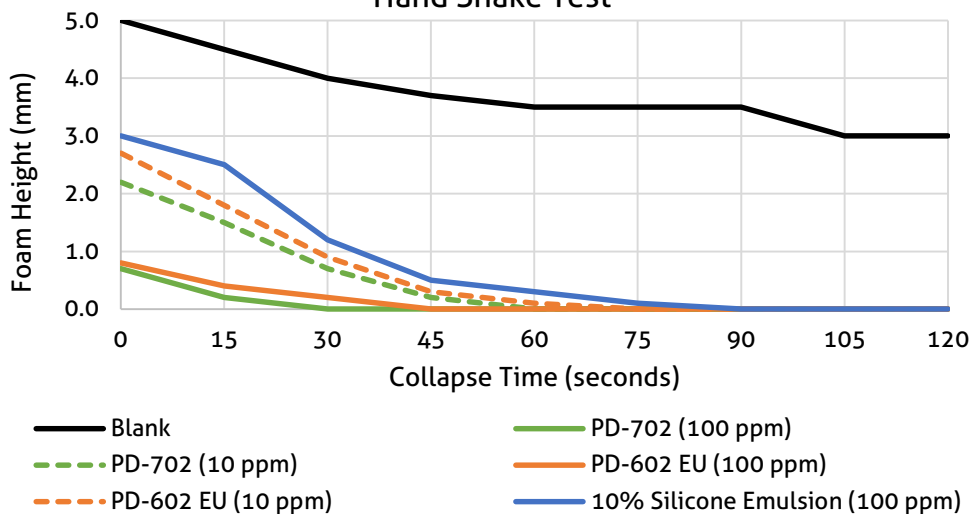


## MAGRABAR® PD-702

- **High performance food additive antifoam**
- As described in Regulation (EU) No. 1129/2011 of November 2011 amending Annex II to Regulation (EC) No. 1333/2008, MAGRABAR® PD-702 may be appropriately used as a food additive in the EU subject to use limitations of select components.
- MAGRABAR® PD-702 may be appropriately used as a food processing aid in the EU, as defined in Regulation (EC) No. 1333/2008.
- Detailed composition information is available upon request.



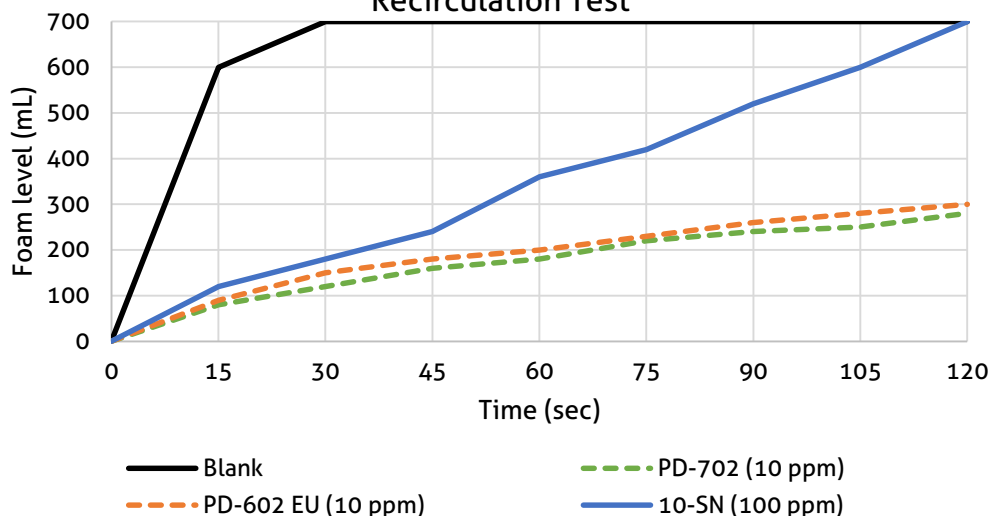
### Pea Protein Solution Hand Shake Test



### Excellent Performance

- Protein beverage
- Superior performance vs. 10% silicone emulsion
- Evaluated at equal loading level (100 ppm) and equal active level (10 ppm)

### Fat Free Milk Recirculation Test



### Broad Usage

- Highly effective and persistent under strong agitation
- MAGRABAR® PD-702 provided better foam control than a 10% silicone emulsion at an equivalent active level
- Matches the foam control of MAGRABAR® PD-602 EU, a highly effective defoamer that may only be used as a processing aid

