

MUNZING TECHNICAL INFORMATION | GLOBAL

High Performance Defoaming of Collagen Gels

MAGRABAR® Defoamers

Outline

- During the production of collagen gels, air is incorporated
- Foam in collagen gels is persistent due to high viscosity
- In cooled gel the foam is "frozen"
- The incorporated air leads to more oxidation

Recommendation

MAGRABAR® J-305 IP

- Non-GMO
- Excellent air-release
- Food grade glycerides
- Silicone-free

MAGRABAR® PD-602

- Processing aid
- Broad application usage
- Vegetable oil based

MAGRABAR® 4010

- May be food additive
- Certified Organic
- Silicone-free



Case study

Performance Comparison

Collagen Gel Example

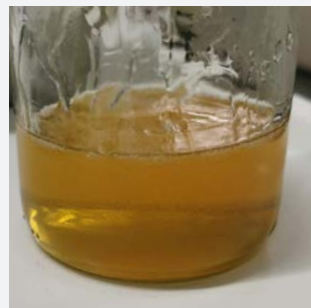
Test method:

- A collagen gel was prepared by mixing 67% collagen powder with other ingredients into water and heated to 75°C
- Pictures were taken immediately after heating and after the gel was allowed to cool, to show the foam/air release
- Defoamers were added at 0.1%

Directly After Heating



Blank (no defoamer)



MAGRABAR® J-305 IP



MAGRABAR® PD-602

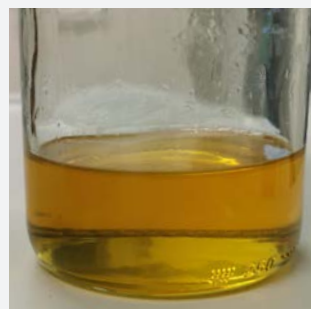


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After Cooling to Room Temperature



Blank (no defoamer)



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Use of MAGRABAR® defoamers releases entrained air leading to low turbidity and low surface foam

