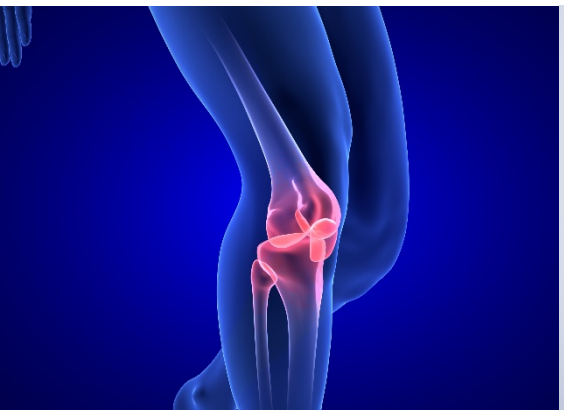
Creating Additive Value



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

Recommendations:

- MAGRABAR® J-305 IP
  - Non-GMO, excellent air-release, food grade glycerides, Silicone-Free
- MAGRABAR ® PD-602 EU
  - Processing Aid, "All-rounder", Vegetable Oil based
- MAGRABAR ® 4010
  - May be Food Additive, Organic Certification pending, Silicone-Free

- All Products are Kosher and Halal and free from preservatives

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Test methods:

- A Collagen Gel was prepared by mixing $^{2}/_{3}$ collagen powder with further ingredients into water and heated to 75°C
- Pictures are taken 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 EU	MAGRABAR® 4010




After cooling to RT

Blank (no defoamer)	MAGRABAR® J-305 IP	MAGRABAR® PD-602 EU	MAGRABAR® 4010




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