

Creating Additive Value



FAST KNOCKDOWN DEFOAMING OF PROTEIN DRINKS

MAGRABAR[®] MD-4925 POWDER ANTIFOAM

Outline

- » Clear whey protein isolate shakes are a new powder product category, offering new choices for consumers
- » Preparation of clear proteins can lead to excess foam, which can break down slowly
- » Reduce foam to provide a better user experience
- » **MAGRABAR[®] MD-4925** enables your product to be ready to consume in seconds

Recommendation

- » Add **MAGRABAR[®] MD-4925** powder antifoam to whey protein powder
 - » May be suitably used as a food additive
 - » Silicone and soy free
 - » Water soluble - does not add turbidity to the final shake

MÜNZING 
CREATING ADDITIVE VALUE

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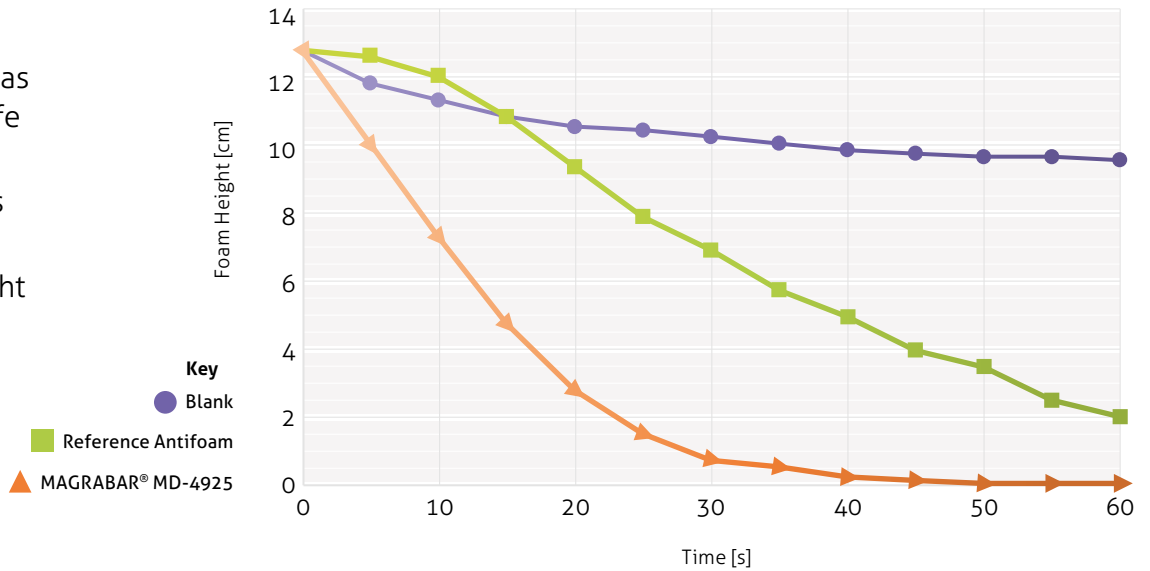


CASE STUDY

FOAM KNOCKDOWN IN PROTEIN SHAKE

Test method

- » A protein shake was prepared – real life experience
- » Fast foam break is desired
- » Record foam height over time



CASE STUDY

FOAM AFTER 15/30 SEC STANDING TIME

