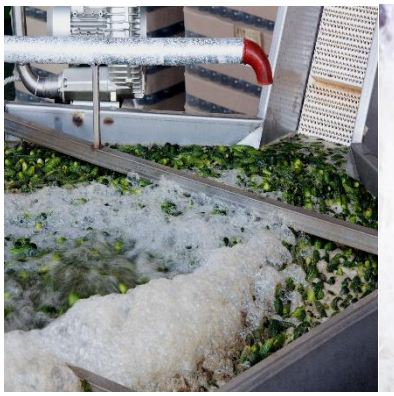
MAGRABAR® Food Defoamers

Creating Additive Value



Vegetable Washing

Protein & Dairy Processing

Foam in Food: What causes the foam?

Food Composition

- ✓ Starch and proteins
- ✓ Sugars
- ✓ Fatty acids

Process Environment

- ✓ Agitation
- ✓ Shear and time
- ✓ Temperature and pH effects

Benefits of using Defoamers in food processing

- ✓ Improve plant safety and housekeeping
  - Less foam overflow reduces potential for microbiological contamination
  - Maintain dry and clean floors
- ✓ Improve final product quality
  - Prevent entrained air in final product
- ✓ Improved production efficiency
  - Increased output and yield without investment
  - Precise metering and filling
  - Improved pumping and mixing

Bottle Filling

MÜNZING

CREATING ADDITIVE VALUE

Visit our website for more information...

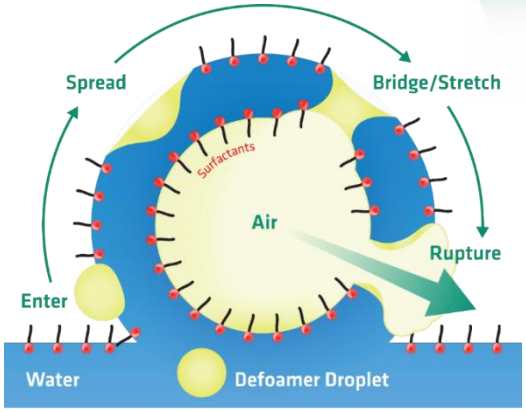
www.munzing.com

MAGRABAR® Food Defoamers

Creating Additive Value

How Defoamers work!

Defoamer must have a lower surface tension than the liquid in order to enter, spread and eventually break a foam bubble.



Schematic of a foam bubble on top of a liquid

Choosing the right Defoamer

1. Delivery mechanism
   - Solid
   - Liquid
2. Composition
   - MAGRABAR® has a wide range of formulation components that are suitable for food applications
3. Attribute
   - All MAGRABAR® Antifoams are Kosher, Halal and Allergen Free
   - Non-GMO
   - Certified Organic
   - Processing Aid / Food Additive
4. Performance Feature
   - Persistent Foam Control
   - Fast Foam Knockdown
   - Air Release for High Viscosity
   - Dosage Control

Questions

Contact your Münzing representative for help in choosing the right defoamer!

MÜNZING
CREATING ADDITIVE VALUE

Visit our website for more information...
www.munzing.com

Version #1 May 2020