



MUNZING TECHNICAL INFORMATION | GLOBAL

MAGRABAR® Defoamers for Beverages

High Performing Solutions

	MAGRABAR® 4000	MAGRABAR® 3001	MAGRABAR® J-305 IP	MAGRABAR® 2010	MAGRABAR® PD-602	MAGRABAR® 10-SN
						
Chemistry	Vegetable Oil	Vegetable Oil	Food Grade Glycerides [E471]	Vegetable Oil	Vegetable Oil	Silicone Emulsion
Silicone Free	✓	✓	✓	✓		
Food Additive	✓	✓	✓	✓		
Processing Aid	✓	✓	✓	✓	✓	✓
Dispensing Systems	✓	✓	✓	✓		
Filling Process	✓	✓	✓	✓	✓	✓



Case Study 1

Carbonator Foam Test in Cola Syrup

Testing Method:

- 400mL of a diluted cola syrup with 25ppm defoamer was prepared in a 500mL bottle and tested in a carbonator foam test. Carbon dioxide (CO₂) was added for 2 seconds.
- Pictures were taken after carbon dioxide addition to monitor foam knockdown over time.

	Blank (no defoamer)	MAGRABAR® PD-602	MAGRABAR® 3001	MAGRABAR® J-305 IP
Initial				
After 30 Seconds				

Case Study 2

Recirculation Test in Orange Juice

Testing Method:

- Using a peristaltic pump, an orange juice was continuously recirculated within a 1000 mL graduated cylinder.
- The total volume was recorded at specific times during the test.
- Once the recirculating action was stopped, the collapse was recorded by monitoring the foam volume over time.

* All defoamers dosed at 0.05%

