



MUNZING TECHNICAL INFORMATION | GLOBAL

MAGRABAR® J-305 & J-305 IP

Multifunctional Defoamers for High Viscosity Applications

MAGRABAR® J-305 and **J-305 IP** are Mono- and Diglycerides, which act as deaerators to help entrained air release faster from high viscosity fluids.

Highlights:

- Multifunctional food grade ester
- Useful as an antifoam and deaerating agent
- Acts as a wetting agent and emulsifier
- Applicable in a broad range of high viscosity applications, including jams, jellies, syrups, candy, yogurt, collagen and more.
- **MAGRABAR® J-305 IP** is suitable for Non-GMO processing



Case study

Performance Comparison

Benefits of using **MAGRABAR® J-305** and **J-305 IP:**

Due to less entrained air, production experiences:

- Increased output and yield without investment
- Precise metering and filling
- Improved pumping and mixing
- Improved final product quality
- Reduced entrained air in final product



Collagen Example:

- A Collagen Gel was prepared by mixing collagen powder with other ingredients into water and heated to 75°C.
- **MAGRABAR® J-305 IP** was added at 0.10%.
- Viscosity after cooling is so high that residual foam is “frozen”.
- **MAGRABAR® J-305 IP** provided significant improvement in foam reduction and air release.

Directly After Heating

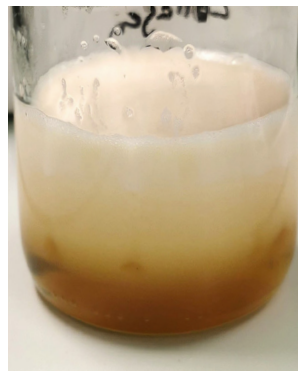


No Additive



MAGRABAR® J-305 IP

After Cooling



No Additive



MAGRABAR® J-305 IP

