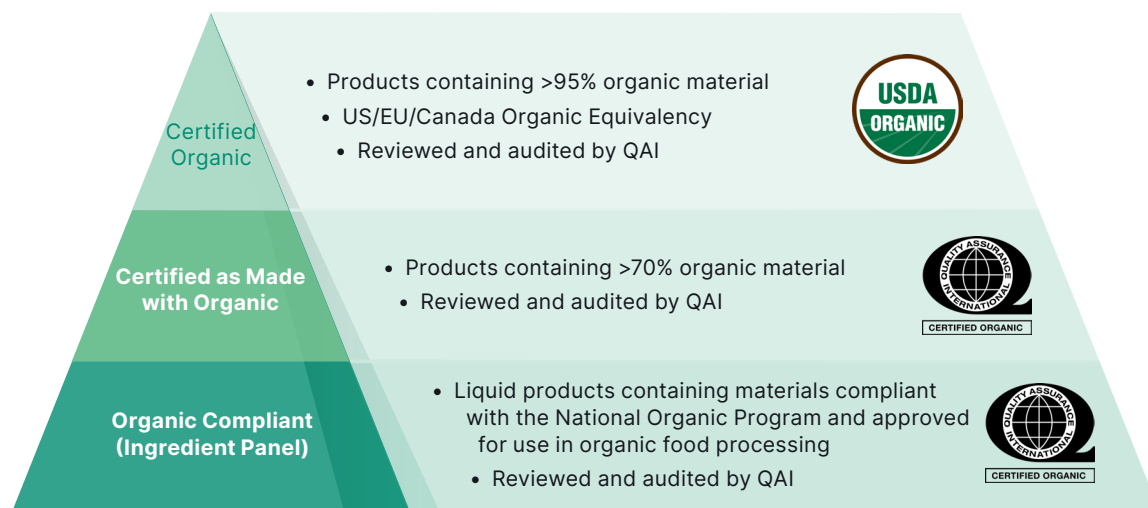


Organic Products

MAGRABAR® Products for Food Additives and Processing Aids



Certified Organic Defoamers

Liquid

- MAGRABAR® 4000
- MAGRABAR® 4035

Powder

- MAGRABAR® MD-3000

Certified Made with Organic

Liquid

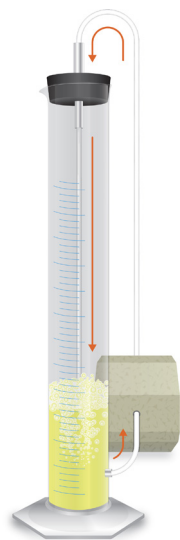
- MAGRABAR® 3001
- MAGRABAR® 3202
- MAGRABAR® 3303



Case study

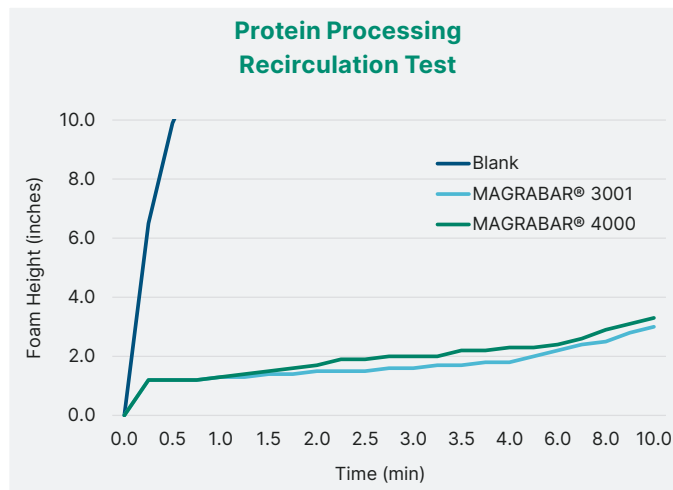
Performance Comparison

Case Study 1: Protein Processing



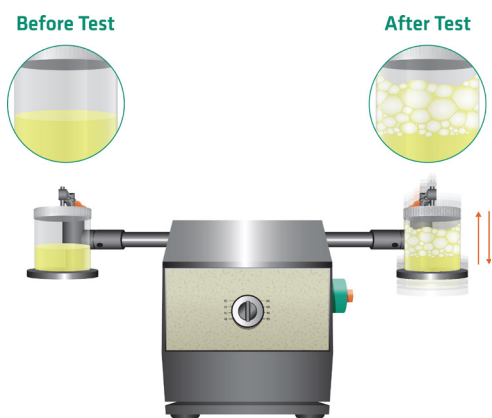
Recirculation Test

- Effective method for evaluating the defoamer's persistence to prolonged shear
- Lower foam volumes during & at the end of the recirculation period are indications of better persistence



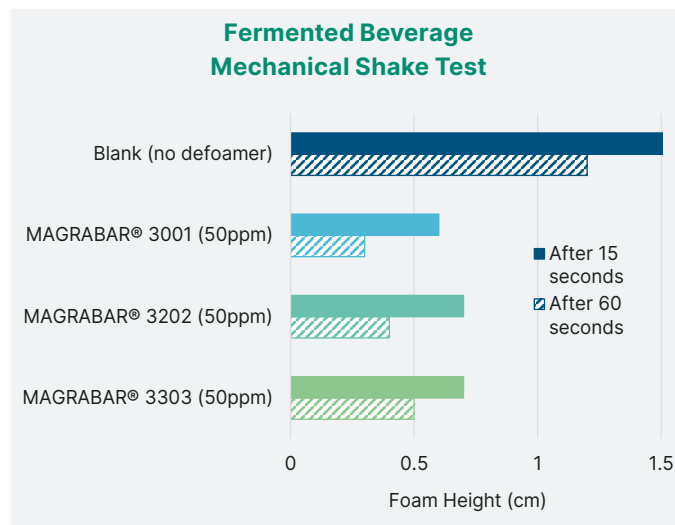
Both **MAGRABAR® 3001** & **MAGRABAR® 4000** show significant foam control as well as persistence in prolonged shear compared to the Blank.

Case Study 2: Fermented Beverage



Mechanical Shake Test

- Effective method for evaluating filling processes and a useful screening tool for many other applications
- Lower foam heights and shorter time to recovery are indications of better defoaming efficiency



All **MAGRABAR®** defoamers provided fast foam knockdown at low dosages

