



Defoamers for Soy Processing

Magrabar offers a range of defoamers for soy processing such as protein extraction and soymilk and tofu manufacturing. The base chemistry can be selected from silicone oil, mineral oil, or standard, traceable non-GMO, or certified organic vegetable oils, depending on your product requirements.

PD-343 is a proven performer in soy processing. It is a quick spreading mineral oil emulsion which provides rapid foam knockdown. Since it does not contain silicone oil, PD-343 has no limitations on residues in food other than good manufacturing practice. PD-343 is the lowest priced product in our soy processing antifoam line.

PD-602 is a 100% active, vegetable oil based antifoam that offers superior value in soy processing. Since it is a concentrated product (no water), low doses, even 50% lower, offer improved performance compared to silicone based antifoams. PD-602's effects are also more persistent and can carry through from the start of your process to downstream problem areas. This means fewer application points are required easing your maintenance tasks. Since the product is soybean oil based, it works well with soy products without changing your product's flavor profile.

PD-3000, PD-3200 and PD-3300 are new products designed for clean label applications or where "Made with Organic" label claims are used. They are also 100% active vegetable oil based products. The oil used is from non-GMO sources making it potentially compatible with "Natural" label claims. All of the other ingredients are allowed under the National List of the USDA's National Organic Program (NOP).



Magrabar's organic registered series of antifoams, Organic 3000, 3200, and 3300, use the same ingredients as the PD-3000 series but the non-GMO oil is replaced with certified organic soybean oil. The products are registered with the Washington State Department of Agriculture and are suitable for use in organic food processing under the NOP. These products are currently used in a number of certified organic soy foods found at your local grocery.

Magrabar also offers a full line of silicone emulsion antifoams that perform a step above the industry standard. Magrabar 20-S, a 20% active silicone emulsion, has been found to be a convenient concentration for soy processing. Since it's more concentrated than typical 10% silicones, the price per amount of activity is much lower and shipping costs are also greatly reduced since less water needs to be moved. We also offer a 20% silicone antifoam as an edible powder, known as MD-20-S. This product is suitable for powdered mixes that foam when reconstituted, such as protein drink mixes. All silicone antifoams are regulated under 21 CFR 173.340 "Defoaming agents". The use of antifoam must be controlled so that no more than 10 ppm of silicone remains in the food in its ready to consume state.

All of Magrabar's antifoams are backed by our knowledgeable technical sales and customer support staff. Magrabar operates under a HACCP plan and is audited by a third party firm each year. We are proud of our food safety and security systems and earn high ratings from our auditors. Magrabar's products are also Kosher and Pareve.

Please inquire at 847-965-7550 or via E-mail at info@magrabar.com. More information is also available on our website at www.Magrabar.com. We look forward to adding value to your processes with our outstanding products, customer service, and technical expertise. Call us today!

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