



## Magrabar Antifoams for the Dairy Industry

### Whey Concentration

PD 602 effectively controls foam and increases efficiency in whey evaporators. It promotes wetting of the evaporator surfaces and flow of the concentrated whey as it increases in solids. This results in less fouling, more efficient evaporation, and easier cleaning of evaporator surfaces.

UFA 450 was developed specifically for ultrafiltration systems designed to concentrate whey and for other membrane separations used in dairy manufacturing.

**Air Release** in sour cream, yogurt, cottage cheese and dips.

Magrabar manufactures several antifoams designed to promote the smooth release of entrained air. We have antifoams based on vegetable oil, mineral oil, and silicone. These products come in various strengths so the antifoam can be matched to your application needs.

PD-655 series is a food grade antifoam designed to eliminate entrained air. The PD-655 series works well in a wide range of pH and temperatures.

J-305 is also an effective antifoam and promotes the smooth release of entrained air. This product is more effective at higher temperatures.

Silicone emulsions – Magrabar also manufactures a line of silicone products used in the dairy industry for air release and a variety of other applications.

### CIP

Clean in place chemicals, used to keep process equipment free of buildup, often become very foamy as they become loaded with organic material. This can result in poor pumping behavior, a loss in the amount of usable process volume and even messy, potentially hazardous, overflowing tanks. Magrabar manufactures several antifoams that knock down and hold down foam better than standard silicone emulsions used in CIP processes.

CIP 224 is a non-silicone emulsion that will not harm microbes used in waste water treatment like silicones can.

CIP 246 is a vegetable oil based, 100% active antifoam that will not harm microbes in waste water treatment and has been found to increase the density and reduce the attrition in microbial pads used in anaerobic digestion.



### Organic Processing

Magrabar has developed the 3000 series of Organic compliant antifoams. They are registered with the WSDA and have been found to be effective in many of the uses detailed above. In addition they have been found to work extremely well in soy derived products such as soy milk and tofu.

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](mailto:info@magrabar.com). More information is also available on our website at [www.Magrabar.com](http://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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