



Magrabar Processing Aids for Vegetables

Magrabar manufactures antifoams, defoamers and release agents developed for use in vegetable processing. Excess foam can develop in the washing, chopping, slicing, processing and packaging of vegetables and therefore decrease efficiency and throughput. Our extensive line of antifoams and defoamers can be matched with your application for maximum effectiveness. Release agents are useful in coating different pieces of machinery and belts to keep vegetables from sticking during cutting, chopping, roasting or grilling.

ORGANIC 3000 Series

The ORGANIC 3000 Series are 100% active, organic vegetable oil based antifoams registered with the WSDA. These products have proven effective in many Organic Food applications.

PD-3000 Series

The PD-3000 Series are 100% active, non-GMO, vegetable oil based antifoams for use in “Made with Organic” and clean labels. These products were developed for food processors that are looking for an intermediate point between standard and organic registered antifoams. The PD-3000 Series offer the same performance as our ORGANIC 3000 Series at a considerable cost savings.

PD-602

PD-602 is a 100% active, vegetable oil based, multifunctional antifoam. Effective at low doses, it can be added at the beginning of a process and remain effective throughout the entire system. This product is particularly popular in food applications as people like the idea of adding a “food to a food”.

PD-650/PD-655

PD-650 & PD-655 are white oil based, non-silicone, food grade antifoams. They were specifically developed to eliminate foam in protein and carbohydrate media. They have been proven to perform very well in potato and vegetable processing.

SE-1335 FG RTU



SE-1335 FG RTU is a silicone emulsion based release agent in a “Ready To Use” form. This can be sprayed directly on grills and belts and is effective at all temperatures. It may be used to coat knives and cutters for vegetable cutting and/or to coat grills or belts for vegetable roasting or grilling.

Silicone Emulsions

Magrabar offers a full line of silicone emulsion antifoams that perform a step above the industry standard. Available in 10%, 20% and 30% concentrations, they are very effective defoamers and commonly used in vegetable processing.

For additional information and to learn more about Magrabar’s full range of products for the food industry, please contact Customer Service at (847) 965-7550 or info@magrabar.com.

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