



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 vegetable oil based, it works well with soy products without changing your product's flavor profile.

Magrabar's organic compliant antifoams, **Organic 3000, 3200, and 3300**, are registered with the Washington State Department of Agriculture and are suitable for use in organic food processing under the National Organic Program. They are prepared from certified organic soybean oil and other ingredients allowed under the NOP. These products are currently used in a number of certified organic 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 FG**. 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 Pareve and Halal.

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!

