



MAGRABAR CHEMICAL CORPORATION

SURFACTANT SPECIALISTS

6100 MADISON COURT • MORTON GROVE, IL 60053-3216

PHONE: (847) 965-7550 • FAX: (847) 965-7553 • WWW.MAGRABAR.COM

MAGRABAR ANTIFOAMS FOR ORGANIC FOOD PROCESSING

Magrabar Chemical Corporation has developed a line of antifoams suitable for use in organic food processing. The Magrabar Organic 3000 series of products are formulated using an organic certified vegetable oil base and all of the ingredients comply with the National Organic Program's National List of Allowed and Prohibited Substances.

Magrabar's organic compatible antifoams have been found to be effective in soy processing (milk and tofu), dairy products (milk, cheese, yogurt, ice cream), vegetable, fruit, and egg washing, and spray drying. They are also useful for air release in jams and preserves.

These products are cost effective additives for clean-in-place (CIP) systems. They reduce foaming of cleaning solutions allowing more efficient use of the solutions and process vessels.

The ingredients of these antifoams appear on EPA List 4 – Inerts of Minimal Concern. Materials appearing on this list are allowed as antifoam adjuvants (inert ingredients) for use in pesticides for organic crop and livestock production under the National List.

Typical application amounts are 50-100 ppm in the process feed. There is no regulatory limit on the amount used other than Good Manufacturing Practices. The emulsifiability of the products varies across the series. Application testing with your process can be used to identify the most effective solution for your system.

Magrabar's organic compliant antifoams are allergen free, free of any animal derived products, GMO free, and certified Kosher.

Magrabar Chemical Corporation, a woman owned and operated company, is a well established supplier to the food industry with over 25 years of experience in satisfying customer requirements. We are proud to share our success in food safety and quality practices as shown by the attached certificate of recognition from Silliker, a third-party auditing firm serving the food industry.

Please contact your Technical Sales Specialist or Customer Service at info@magrabar.com or (847) 965-7550 to learn more about Magrabar's organic compliant antifoams and our full range of products for the food industry.

NOTE: The information given herein is correct to the best of our knowledge. However, no warranties expressed or implied are made by Magrabar Chemical Corp. with respect to products described or information set forth herein. Nothing contained herein shall constitute a permission or recommendation to practice any invention covered by a patent without a license from the owner of the patent.



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MAGRABAR ORGANIC 3000

MAGRABAR ORGANIC 3000 is a defoamer/antifoam that is suitable for use in organic food processing. It is effective in carbohydrate and protein process streams and it is particularly well suited for defoaming soy derived products such as soy milk and tofu. The recommended starting dosage is 50-100 ppm in the foaming media which can be adjusted as necessary to achieve maximum efficiency.

MAGRABAR ORGANIC 3000 is formulated with natural waxes, certified organic vegetable oil, emulsifiers and silicon dioxide. These materials appear in the National List of the National Organic Program in Title 7 CFR Part 205.605.

The oil, waxes, and emulsifiers used in MAGRABAR ORGANIC 3000 are certified by their manufacturers to be derived from non-genetically modified crops. It is also formulated to be allergen-free under the Food Allergen Labeling and Consumer Protection Act.

MAGRABAR ORGANIC 3000 is Kosher and Pareve and complies with the Code of Federal Regulations: Title 21, 173.340 and may be used directly in food.

TYPICAL PROPERTIES:

Appearance	Opaque Liquid
Specific Gravity at 25° C	0.94 – 1.0
Density (Lbs/U.S. Gal)	7.8 – 8.3
Solubility in Water	Emulsifies

MAGRABAR ORGANIC 3000 is available in 40 pound backpacks, 55-gallon non-returnable plastic drums and non-returnable 330-gallon fiber totes FOB our plant in Morton Grove, Illinois.



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MAGRABAR ORGANIC 3300

MAGRABAR ORGANIC 3300 is a defoamer/antifoam that is suitable for use in organic food processing. It is effective in carbohydrate and protein process streams and it is particularly well suited for defoaming dairy and soy derived products. The recommended starting dosage is 50-100 ppm in the foaming media which can be adjusted as necessary to achieve maximum efficiency.

MAGRABAR ORGANIC 3300 is formulated with natural waxes, certified organic vegetable oil, and silicon dioxide. These materials appear in the National List of the National Organic Program in Title 7 CFR Part 205.605.

The oil and waxes used in MAGRABAR ORGANIC 3300 are certified by their manufacturers to be derived from non-genetically modified crops. It is also formulated to be allergen-free under the Food Allergen Labeling and Consumer Protection Act.

MAGRABAR ORGANIC 3300 is Kosher and Pareve and complies with the Code of Federal Regulations: Title 21, 173.340 and may be used directly in food.

TYPICAL PROPERTIES:

Appearance	Opaque Liquid
Specific Gravity at 25° C	0.94 – 1.0
Density (Lbs/U.S. Gal)	7.8 – 8.3
Solubility in Water	Insoluble

MAGRABAR ORGANIC 3300 is available in 40 pound hedpacks, 55-gallon non-returnable plastic drums and non-returnable 330-gallon fiber totes FOB our plant in Morton Grove, Illinois.