



Magrabar offers a range of antifoam/defoamers suitable for use in juice & beverage applications. Our silicone emulsion defoamers are widely used because of their excellent performance and low cost. We also manufacture antifoam/defoamers that are compliant with the National Organic Program that have found success in certified organic processing.

SILICONE BASED DEFOAMERS

Silicone Emulsions – Magrabar manufactures 10%, 20% and 30% food grade, silicone emulsion antifoams. Our 10% silicone product, 10-S, is the most popular due to its low cost and high effectiveness. Our 20% silicone emulsion, 20-S, is even more economical since the applied cost is often lower and shipping costs are reduced.

MD-20-S FG - This is a 20% silicone defoamer in powder form which uses a maltodextrin base. This product works well in powdered drink mixes that foam when reconstituted. This can occur frequently with mixes containing proteins, such as whey or soy fractions and in sports drinks.

NON-SILICONE BASED DEFOAMERS

PD-650/PD-655 – Mineral oil emulsion based defoamers in 2 concentrations. Contain no silicone.

PD-602 – Multifunctional, 100% active, vegetable oil based antifoam. Effective at low usage rates and has excellent carry through to downstream processes.

PD-3500 – A cleaner label version of PD-602. Multifunctional, 100% active, vegetable oil based antifoam. Contains no silicone or preservatives.

ORGANIC COMPLIANT and NON-GMO DEFOAMERS

Organic 3000 & Organic 3300 – These are 100% active, vegetable oil-based defoamers which are registered with the Washington State Department of Agriculture (WSDA) and appear on the NOP compliant Brand Name Materials List. The two products differ in that ORGANIC 3000 is more emulsifiable than ORGANIC 3300 which can help knock-down foam more quickly.

MD-3000 – This is a powdered version of our ORGANIC 3000 and can be used in organic processing where a solid antifoam is preferred. The product uses an organic maltodextrin base derived from rice.

For more information or to place an order, call Magrabar at 847-965-7550 or E-mail us 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!

