



MAGRABAR[®] Defoamers for Fermentation

Benefits:

- Prevent product loss from overflow
- Improved plant safety and housekeeping
- Maximize capacity
- Enhance yield

Production Facility:

- GFSI certified, SQF Level 2 Food Safety Code
- Operates under food GMPs and a HACCP plant
- Modern, clean
- Allergen, Gluten, MSG Free

Defoamer Product Range Includes:

- Liquids and Powders
- WSDA Organic Compliant
- QAI Organic Certified
- Non-GMO Project Verified
- Kosher and Halal
- Non-silicone





MAGRABAR® Defoamers for Fermentation



- **MAGRABAR® ORGANIC 3000, 3200, 3300**
 - WSDA Organic compliant
 - Vegetable oil based
 - Non-GMO
 - Silicone free
- **MAGRABAR® PD-3500**
 - Vegetable oil based
 - Non-GMO version, IP-3500 available
 - Silicone free
- **MAGRABAR® PD-602**
 - Vegetable oil based
- **MAGRABAR® SILICONE 10-SN, 20-SN**
 - 10% and 20% Silicone emulsions
 - Formaldehyde free

While clean label is not strictly defined, defoamers that are vegetable oil based, silicone-free, Non-GMO and organic compliant are commonly accepted as attributes for cleaner label beverages.

