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Creating Additive Value



FAST KNOCKDOWN DEFOAMING OF PROTEIN DRINKS

MAGRABAR[®] MD-4965 POWDER ANTIFOAM

Overview

- » Preparation of protein shakes can lead to excessive foam build up that leads to an undesirable customer experience
- » Different whey protein categories pose different challenges in foaming profile, **MAGRABAR[®] MD-4965** offers a good performance over a broad range of whey protein isolates
- » **MAGRABAR[®] MD-4965** enables the protein shake to be ready to consume in seconds while maintaining a neutral flavor profile

Key Features

- » **MAGRABAR[®] MD-4965** can be dry-blended into whey protein isolate powder
- » Fast foam break
- » Water soluble antifoam that imparts low solution turbidity
- » May be used as a food additive or processing aid
- » Silicone & Soy free
- » Free from animal derived products
- » Non-GMO
- » Kosher and Halal certified



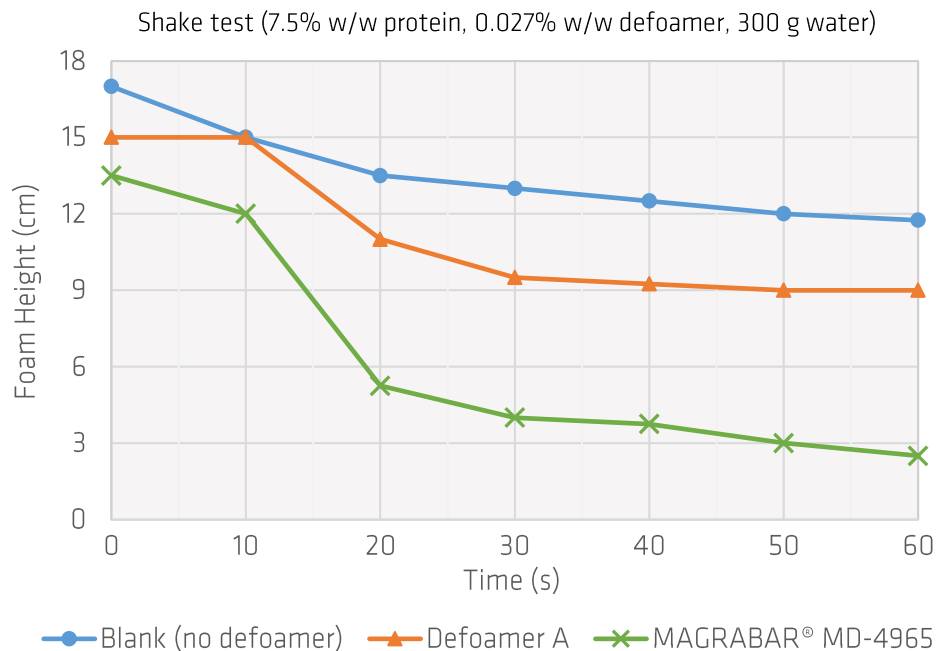
CASE STUDY



FOAM KNOCKDOWN IN PROTEIN SHAKE

Test Method

- » A protein shake was made up by hand as per normal user expectations
- » Foam break is recorded over time
- » Fast foam break is desired
- » Turbidity measurement is run 30 minutes after the conclusion of the shake test
- » Low turbidity is essential



SHAKE TEST (30 seconds after drink preparation)

Blank (no defoamer)



Defoamer A



MAGRABAR® MD-4965

