



EMULTROL DFM OLV-55 FG

FOOD ANTIFOAMING AGENT BASED ON
VEGETABLE OILS

PROPERTIES

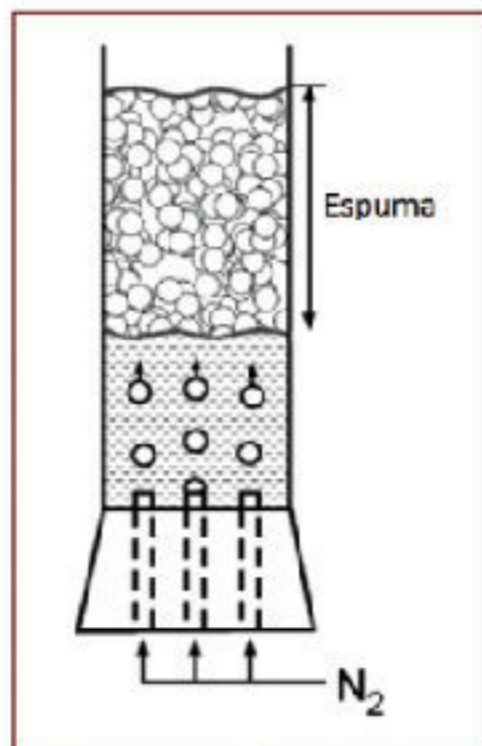
- Allows the use of containers to the maximum of their capacity, avoiding overflows and facilitating pumping
- Better stability than silicone defoamers
- Wide spectrum of application
- Dosage, typically between 0.01 and 0.5%
- Suitable for processing dairy products, beverages, fruit, vegetables, soups and meat sub-products, among others.

ADVANTAGES

- **Optimizes production process**
- **Long term efficiency with a small dosage**
- **Wide spectrum of application**

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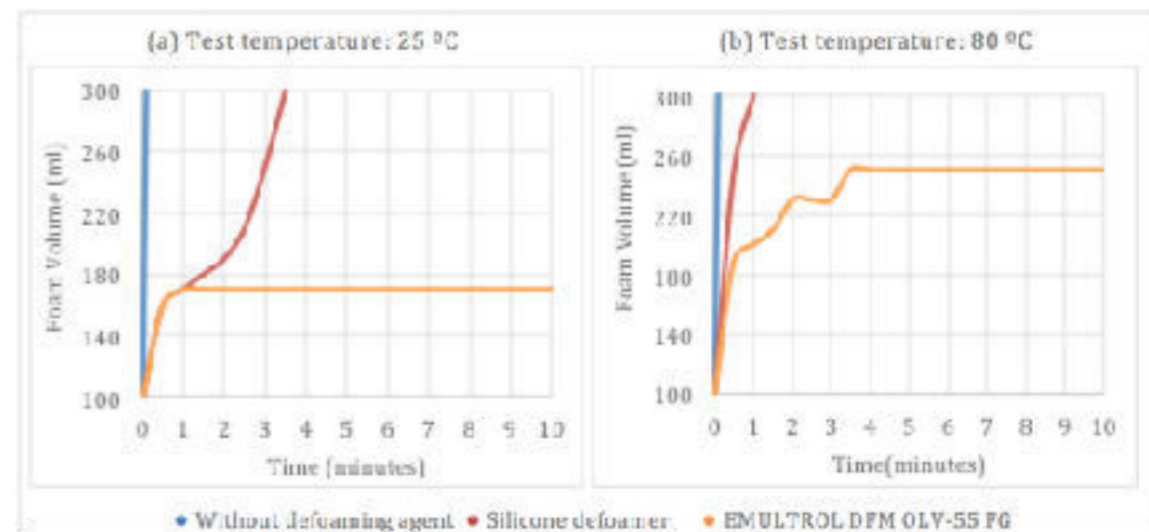


BIKERMAN TEST OR BUBBLING METHOD

In our study, 100 ml of foam medium was placed in a 250 ml test tube and 0.1% antifoaming agent was added. The bubbles are generated by blowing nitrogen at a constant flow rate of 0.2 l / min.

The foam volume is measured as a function of time to determine the antifoaming activity.

TESTS CARRIED OUT ON AN AQUEOUS
SUSPENSION OF CHICKPEAS



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