DEFOAMERS AND FOOD INDUSTRY

Food defoamers offered by Concentrol

Silicone based defoamers: EMULTROL DFM DV-X FG

- Easy dissolution in aqueous systems
- Does not affect the organoleptic properties of the food
- Effective in low doses: 0.01 to 0.1%.
- Complies with European Food Additives Regulations Regulation (EC) No 1333/2008
- Certified as a food additive E-900

Defoamers based on vegetable oils: EMULTROL DFM OLV-55 FG

- Alternative to silicone defoamers
- Wider field of application:
  - Dairy products, beverages, fruits, vegetables, soups, meat products, among others.
- Improvement of the antifoam effect in the long term

Concentrol Food