

EMULTROL DFM® RANGE

DEFOAMERS FOR THE FOOD INDUSTRY



PROPERTIES



Excellent foam control in food industry processes



High persistence of the antifoam effect



Excellent effectiveness at low doses



Does not affect the organoleptic properties of food

APPLICATION SECTORS (UE N° 1129/2011)

- Oils and fats for frying
- Treatment of frozen or processed vegetables
- Jams, marmalades or similar
- broths and soups
- Flavored drinks, cider, fruit juices and vegetable juices