

The solution
to avoid foam
in the food
industry

- Efficient and effective
- Improved safety and better hygiene
- Substantial savings
- Increased production output
- EU registration number available



ANTI  **FOAM**
EFFICIENT | EFFECTIVE

Preventative and long-lasting food grade antifoam agents

Excellent performance through effective foam knockdown

One of the main goals in the production processes in which foam exists is to avoid and keep control of the foam in the most efficient and effective way. Ever stricter regulations and safety and hygiene requirements are being imposed by governments. Furthermore, food safety can also be an important issue in the process to avoid and control foam.



Application and properties

Foam is generally caused by the increased concentration of protein, starch, pH or surfactants in production processes. The combination with turbulent water and high temperatures results in foaming that is difficult to manage. Excessive foaming in production processes can result in:

- Unsafe conditions
- More outages
- Lower production output
- Reduced revenue
- Higher costs
- Problems during transportation

Foam consists of micro- and macro-air bubbles. Van Meeuwen's food grade antifoam agents have been developed specifically to work as antifoam agents and defoamers. Antifoam agents reduce the surface tension of foam lamellae, so that the products work preventatively and the effects last a long time.

SKAL registration

FoodCare® Antifoam BIO prevents and eliminates foam build up by an effective and durable foam control.

It is suitable as bio-based processing aid and can be used in several applications in various industries.

FoodCare® Antifoam BIO is SKAL registered and can therefore be used in the European Union.

Skal Biocontrol is the designated Control Authority responsible for the inspection and certification of organic companies in the Netherlands, within the context of Regulations: (EC) Nr. 834/2007, (EC) Nr. 889/2008 and (EC) Nr. 1235/2008. The control system set up is indicated as system B: System of a designated public control authority.

Antifoam agents and Van Meeuwen

Van Meeuwen can offer custom-made solutions if standard products do not meet your requirements. At Van Meeuwen, we focus on cost performance. Creating process improvements for our customers is what drives us.

Our family-owned company, which was founded in 1934, entered the process additives market in the 1980's and has specialized in it ever since.

Besides the food industry, Van Meeuwen's antifoam agents are used in coatings, detergents, paper, recycling, biogas and fermentation or distillation plants.

Are you interested to know what can be achieved in your company? Ask one of our specialists for advice on which one of our food grade antifoam agents is the most efficient and effective for your production process.

lubrication ■ services ■ systems ■ chemicals ■ education

Van Meeuwen 
IMPROVING INDUSTRIES