

The solution
to avoid foam
in the food
industry

- Efficient and effective
- Improved safety and better hygiene
- Substantial savings
- Increased production output
- EU legislation for food available



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 food 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

During the processing of potatoes or vegetables, for example, the combination of turbulent water, high temperatures and the increased concentration of protein or starch results in foaming that is difficult to manage. Excessive foaming during 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 product works preventatively and the effect lasts a long time.

Antifoam agents and Van Meeuwen

Van Meeuwen offers several types of antifoam agents:

- Silicone compounds and emulsions
- Organo-modified silicone compounds
- Organic compounds and emulsions

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.

Selection and application

Several factors have to be taken into account to select the most effective antifoam agent:

- What is stabilizing the foam?
- Which is the chemical nature of the foaming system (aqueous or non-aqueous)?
- Which is the foam-stabilizing surfactant concentration (ionic or non-ionic)?
- What is the temperature of the foaming system?
- What is the pH value in the system?
- What is the source/cause of the foaming?
- How can an antifoam agent be added (to a process or a system)?
- Which are the effects of the antifoam agent (foam knockdown and durability)?
- Which are the potential negative impacts (spotting, clarity, paintability)?
- Which are the regulatory approvals (FDA, EPA, etc.)?

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.

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Van Meeuwen 
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