econfidence® from DyStar

DyStar®

Foam Control for Food Grade Applications

Full line of defoamers for a broad market of food, fermentation and beverages

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DyStar Foam Control provides a full line of foam control solutions for food grade applications with outstanding consistency, performance, and reliability. Our facilities and packaging expedite the manufacturing of high quality products that meet FDA/FSMA, USDA, GFSA, EPA and NSF regulations, as well as Kosher, Passover, Halal and Pareve requirements.

DyStar's FOAM BLAST®, KFO, Acepol, MASIL® / MAZU® and BCC defoamers are produced in a dedicated food-grade facility that is HACCP, SQF 2000/GFSI, Kosher, Halal, GIC ISO 9001:2015 and ISO-9001 certified. DyStar is committed to food quality and safety, and all products are formaldehyde-free with approvals for secondary animal feed applications.

Fermentation & Spirits: Our full line of defoamers, anti-foams, and process aids for fermentation are used to produce ethanol, enzymes, yeast, pharmaceuticals, distilled spirits and certain beverages. These are formulated to provide the least interference with oxygen transfer. DyStar also provides antiscalants for cleaning vessels and improved production, evaporator and process cleaners, recovery polymers, yeast emulsifiers and enzymes.

Liquid & Powdered Beverages: In liquid beverages, foam control products can be used as processing aids or food additives in production and/or filling of beverages, including carbonated/non-carbonated fruit, sports drinks, diet & energy drinks, protein drinks and supplements. For powdered beverages such as flavored waters and teas, DyStar has powdered defoamers to reduce foaming at ambient and hot temperatures.

Sugar & Sweetener Production: Applications for DyStar's foam control products reduce foaming in many parts of the sugar and sweetener production process, including the flume, washing, processing (cold/hot), evaporation, pans, molasses and fermentation.

Potato Processing: Multiple applications of foam reduction exist within the process related to the rinsing and transport of raw potatoes, as well as slicing, blanching, coating and transport of potatoes before frying and processing.

Dairy: Milk itself cannot contain any processing aides or additives, but any other dairy product not sold as "milk" may contain processing aids or additives, including foam control products. Contact us to discuss which specific regulations are needed for your application in order to determine an appropriate product recommendation.

Egg Washing: Defoamers are added in the final stages of the egg washing process. Defoamer usage requirements may be impacted by variables of the eggs and the amount of breakage during the processing, as more breakage will increase foaming. Special regulations may apply to the egg washing application.

Grain Processing: Applications for foam control include washing, steep water, degerminators, centrifugal separators, milling, starch liquefaction (saccharification), starch modification, fermentation and preparation.

Protein Isolates / Soy: Applications for foam control include some extraction processing steps at low and high pH, drainage within the process area, and waste water treatment, especially for tofu production

Fruit & Vegetable Processing: Foam control is often needed in the cleaning of raw fruits and vegetables as well as other processing steps, field washing, fluming and especially if juice is involved. Belt release agents are often used to allow sliced fruit and vegetables to be released from transport conveyor belts

Meat, Poultry & Seafood Processing: Applications for foam control include drainage lines within the meat process area, dehairing of veal and pork, whole blood processing, rendering of beef, defeathering and rendering of chicken, cleaning and processing of seafood often involving brine solutions, as well as drainage within the process area and waste treatment.

Salty Snacks: Even though salty snacks are often baked and do not use water as a product transport media within the process, often there are product dip baths before salt and/or seasonings are added that require foam control.

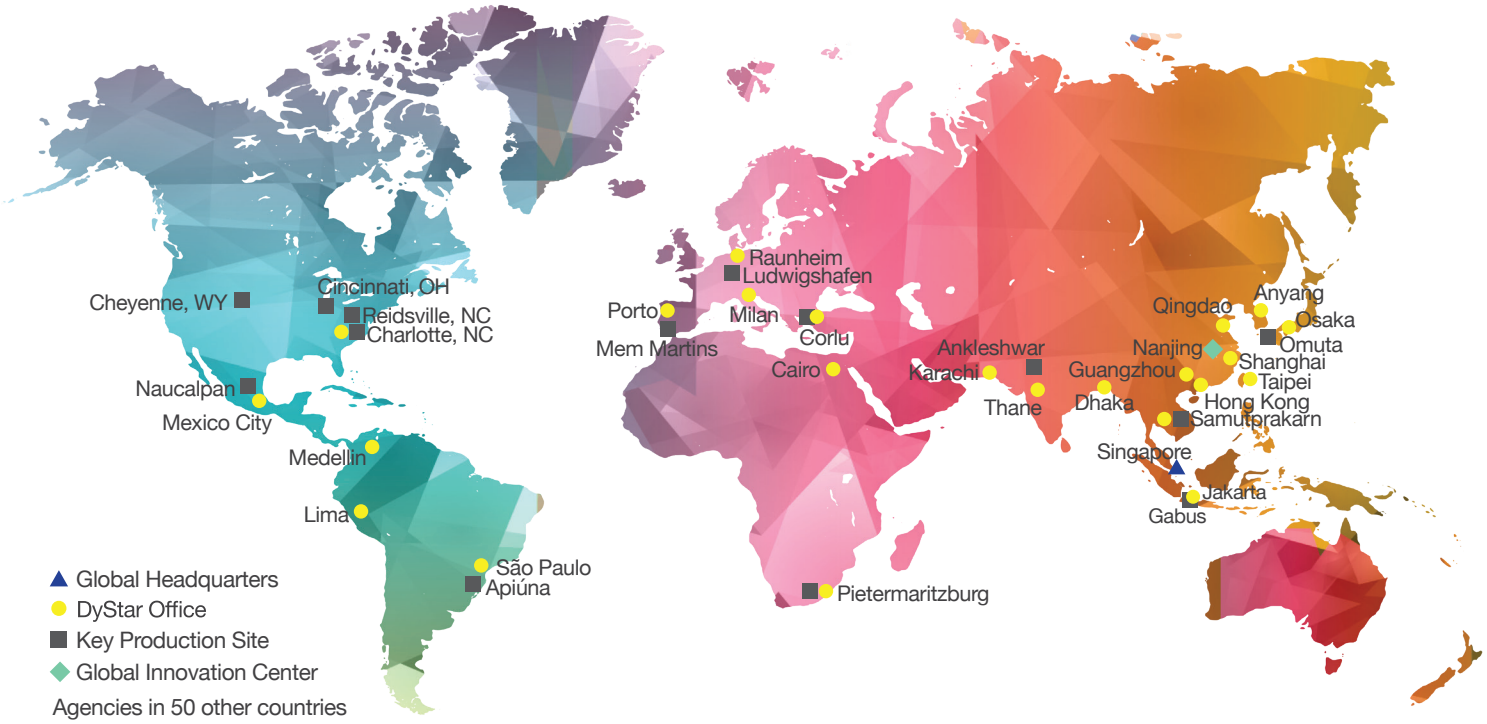
Smoked Flavoring: DyStar provides products for applications in and around processing areas for smoked and other flavorings.

Mineral Processing: Food-grade products may be required in the mining and processing of minerals when they will be potentially used in food grade applications, which includes bicarbonate.

Organic Applications: DyStar provides foam control products that are registered materials under the USDA National Organic Program as certified by the Washington State Department of Agriculture or OMRI listed for use in a variety of “organic” food grade applications

Committed to Sustainability

At DyStar, our products and services help customers worldwide reduce costs, shorten lead times and meet stringent quality and ecological specifications.



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