



*DEFOTEC Process Chemicals*  
**ANTIFOAM & FOOD SOLUTIONS**

**Food Industry**

## Food industry

### Process chemicals

Undesired foaming occurs in various forms in food and related industries, which can be attributed to several causes, mitigating efficient processes. The use of defoamers is necessary in many cases to guarantee a smooth process and to reduce total production costs.

Our defoamers are approved as auxiliaries for the food industry and are Kosher and Halal certified.

Since the causes of undesired foam development are very diverse, **DEFOTEC** offers special types of defoamers for different application areas and is constantly developing new, customized defoamers. **DEFOTEC** can guarantee the consistently high quality of our products, thanks to our quality management.



### Applications

- All areas of sugar production
- Starch manufacturing
- Potato processing
- Fermentation  
(bioethanol, amino acids, yeast, citric acid, etc.)

Product	Chemical basis	Application	Temperature range
<b>Defoamers</b>			
DEFOSPUM® RWK	Blend of polyglycol ethers and fatty acids	Food industry, beet and potato washing	5–25°C
DEFOSPUM® S 664	Blend of surfactants, fatty alcohols and fatty acids	Food industry, beet and potato washing	5–35°C
DEFOSPUM® ZI 21	Blend of polyglycol ethers and fatty acids	Food industry, beet and potato washing	5–25°C
DEFOSPUM® SI 62K	Blend of polyglycol ethers and fatty acids	Food industry, beet and potato washing	5–25°C
DEFOSPUM® ZI 33	Combination of polyalkylene glycol	High temperature defoamer, evaporation, sugar industry	40–120°C
DEFOSPUM® HWK	Polyalkylene glycoether with fatty acids	Evaporation, sugar industry	30–100°C
DEFOSPUM® ZI08K	Polyalkylene glycoether with fatty acids	Sugar industry	30–100°C
DEFOSPUM® KW 250K	Polyalkylenglycoether	Sugar industry	40–120°C
DEFOSPUM® BIO BZ	Blend of different organic vegetable oils	General organic production	5–100°C
DEFOSPUM® FKLN	Non-ionic fatty alcohol and polyglycol	Sugar industry, pan aid for crystallization	50–100°C
DEFOSPUM® FE 252	Combination of polyalkylene glycol and fatty acids	Potato processing, fermentation industry and starch manufacturing	20–100°C
DEFOSPUM® KI 77K	Combination of polyalkylene glycol and fatty acids	Potato processing and starch manufacturing	35–100°C
DEFOSPUM® KI 65K	Combination of polyalkylene glycol and fatty acids	Potato processing and starch manufacturing	5–35°C
DEFOSPUM® FE 85	Blend of fatty acid ester and polyalkylenglycol	Fermentation industry	25–50°C
DEFOSPUM® 7E4	Combination of polyglycoethers and fatty acids	Fermentation industry	25–50°C
DEFOSPUM® 23 SK	Silicon emulsion	General defoamer	0–100°C
<b>Other process chemicals</b>			
DEFOSTAB® 220	Formulation of natural cleaning agents and resins in water	Biostabilizer	5–100°C
DEFOFLOC® 2740 TR	Anionic polymers	Anionic flocculant	0–100°C
DEFOSCALE® VZK	Anionic polymerdispersion	Antiscaling agent	0–100°C

**Contact**

**DEFOTEC** offers a product portfolio of well-established and innovative products, intensive advice and reliable service.



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