

FOOD PROCESSING SOLUTIONS

Protect your process from unwanted foam with our extensive line of expertly crafted defoamers and antifoam products.



FOOD PROCESSING BENEFITS

Our foam control group offers a product line developed around the critical aspects of food contact. Hydrite Chemical Co. has crafted products to eliminate foam which can increase your overall production quotas.

We offer application solutions in fermentation, wet-corn milling, potato processing, dairy production, organic processing, protein extraction and candy processing.

FOAM CONTROL PRODUCTS

Beverage

- **Patcote® 376K** - A specialty product designed to control foam in a variety of nutritive drinks.
- **Suppressor 3110** - A 10% silicone emulsion designed for optimal foam control.
- **Suppressor 3569** - A heavily fortified defoamer designed to provide maximum foam control in beverage operations.

Cheese & Dairy

- **Suppressor 3583** - Specialty antifoam designed to control foam in the production of specialty cheeses such as Romano and others.
- **Suppressor 3471** - Designed for the cheese making process in mind, this product works well in the separation process, and especially well in the whey plant.
- **Suppressor 3112** - An innovative silicone emulsion antifoam designed to combat tenacious foam in food processing applications.

Vegetable Washing

- **Suppressor 3110** - A 10% active silicone emulsion designed to deliver foam control during the washing and processing of vegetables.

Potato Fries Processing

- **MCA 8123S** - A highly active foam control agent designed to not only deliver maximum foam control in potato processing, but be easy to use and require minimal maintenance.
- **Suppressor 3590** - A very efficient product designed to work from the potato loading area through the process and out to wastewater. This product is designed to control foam and provide better processing in all areas of the of the process.

Potato Chip Processing

- **Patcote® 507K** - A specialty product designed specifically to control foam in potato chip processing.
- **Suppressor 3471**- A specialty product designed to control difficult foam. This product works well in all chip processing areas and exhibits excellent package stability to provide long term performance.

For more information on how Hydrite can help your organization, call 262-792-1450.

