

CREATE FOAM, FROTH AND FUN

FOAMATION™ foaming agents



Develop beverages with rich foam or froth for memorable drinking experiences

Satisfy consumers' thirst for fun with the creamy, smooth mouthfeel and visual excitement of foam or froth. With FOAMATION foaming agents and Ingredient expertise, you can deliver more consumer enjoyment and build a future brimming with new product success.

CLEAN & SIMPLE™ 

Ingredient
idea labs® 
IDEAS TO SOLUTIONS

Fun is rising with FOAMATION™ foaming agents

Your consumers want indulgent, lasting foam in their cappuccinos, beers and frozen carbonated beverages — without chemical-sounding ingredients on the labels. You can replace often-costly propylene glycol alginates (PGAs) or hydrocolloids with plant-based FOAMATION foaming agents and achieve superior stability — the key to thick, rich foam.

KEEPING BUBBLES STABLE

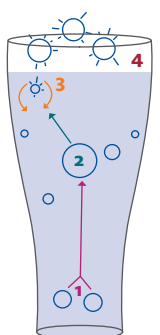
FOAMATION foaming agents contain “natural” surfactants called saponins, which stabilize the water/air interface of bubbles. Without these active foam stabilizers, these bubbles would burst before foam or froth is formed. As indicated on the diagram below, FOAMATION foaming agents prevent bubbles from coalescing, which ensures stabilization for thick, long-lasting foam.

DRY FOAM STABILITY

KEY:
 ● foaming agent
 ○ air bubble
 ☹ bursted bubble

1. Coalescence
 small bubbles coalesce to form a larger bubble

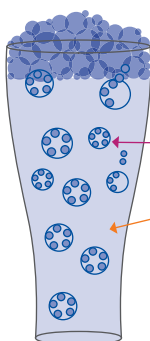
2. Buoyancy
 larger bubble rises to the surface according to Stoke's law



WITHOUT FOAMING AGENT

3. Liquid drainage
 gravity drains liquid from in-between bubble walls

4. Breakage (burst bubbles)
 thinning of bubble walls causes the bubbles to collapse



WITH FOAMATION FOAMING AGENT

Stabilization
 foaming agent helps the foam to last longer

Reduced buoyancy
 smaller bubbles rise slowly to the surface

Coalescence prevention
 foaming agent prevents smaller bubbles from coalescing to larger ones

EASY FORMULATION

FOAMATION ingredients are liquids that disperse instantly, needing no time for hydration, unlike PGAs. They require low usage levels (ppm), are easy to formulate with in a broad range of pH levels and temperatures, and won't impact taste or aroma. In frozen carbonated beverages, the foaming agent helps entrap more air, improving overrun, or the volume of entrapped air, leading to improved mouthfeel and cost efficiencies.

SOURCE OF CONFIDENCE

Naturally sourced FOAMATION foaming ingredients are cultivated by the industry's leading supplier of quillaja and yucca products, using responsible and sustainable agriculture practices certified by the Forest Stewardship Council. Ingredient brings you this 35-year heritage of quality, ensuring you have a consistent, reliable supply of these ingredients, as well as unparalleled insights, formulation and applications expertise.

LET'S RAISE SUCCESS TO NEW HEIGHTS

1-800-713-0208 | ingredient.us/foamation

LEVERAGE OUR CAPABILITIES:



emulsify
efficiently



improve
texture



save
money

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KNOW YOUR YS AND QS

Two FOAMATION foaming agents are currently available to meet your formulation needs:

FOAMATION Y foaming agent is made from yucca extract from the Mohave yucca plant.

- In the U.S., it is approved for use in beverages and ideal in frozen carbonated beverages*
- It is non-GMO and kosher

FOAMATION Q foaming agent is made from quillaja extract from the Chilean soapbark tree.

- In the U.S., it is approved for use in non-alcoholic and alcoholic beverages and in a variety of food applications*
- In Canada, FOAMATION Q foaming agent is approved for use in non-alcoholic and alcoholic beverages (excluding beer)*
- It is non-GMO and kosher

*For specific applications and regulations, please contact your Ingredient representative.



Ingredient®

Developing ideas.
 Delivering solutions.™

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