

CREATE FUN, FROTH AND FOAM

FOAMATION™ Q 200 foaming agent



Develop natural 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™ Q 200 and Ingredion's expertise, you can deliver more consumer enjoyment and build a future brimming with success.



Above image shows a clear cider

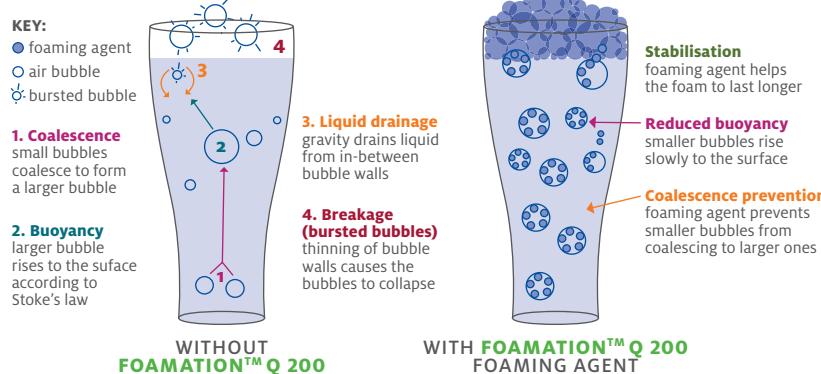
Bubbles galore with naturally-sourced FOAMATION™ Q 200 foaming agent

Your consumers want indulgent, lasting foam in their flavoured drinks including frozen carbonated beverages, cider and perry, without chemical-sounding ingredients on the labels. Choose FOAMATION™ Q 200, a natural foaming agent, and achieve superior stability—the key to thick, rich foam.

KEEPING BUBBLES STABLE

FOAMATION™ Q 200 contains natural surfactants called saponins, which stabilise the water/air interface of bubbles. Without these active foam stabilisers, these bubbles would burst before foam or froth is formed. As indicated in the diagram below, FOAMATION™ Q 200 prevents bubbles from coalescing, which ensures stabilisation for thick, long-lasting foam.

DRY FOAM STABILITY



EASY FORMULATION

FOAMATION™ Q 200 is a liquid that disperses instantly, needing no time for hydration, unlike PGAs. It requires low usage levels (ppm), is easy to formulate within 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™ Q 200 is cultivated by the industry's leading supplier of quillaia products, using responsible and sustainable agriculture practices certified by the Forest Stewardship Council. Ingredion provides formulation and applications expertise along with a consistent, reliable supply of high quality foaming agent.

TO FIND OUT MORE CONTACT US

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LEVERAGE OUR CAPABILITIES:



emulsify
efficiently



improve
texture



save
money



KNOW YOUR QUILLAIA

FOAMATION™ Q 200 is made from quillaia extract from the Chilean soapbark tree.

In Europe, it is approved for use in beverages including:*

- Flavoured drinks: carbonated & non-carbonated drinks, concentrates such as fruit syrups, squashes and cordials, and powders for their preparation.
- Water, dairy, cereal, vegetable and fruit-based flavoured drinks
- Sport and energy drinks
- Cider & perries
- It is non-GMO and kosher

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



Developing ideas.
Delivering solutions.™

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