

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.

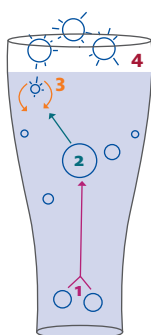
### DRY FOAM STABILITY

#### KEY:

- foaming agent
- air bubble
- ☹ bursted bubble

**1. Coalescence**  
small bubbles coalesce to form a larger bubble

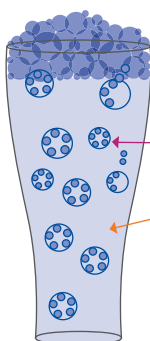
**2. Buoyancy**  
larger bubble rises to the surface according to Stoke's law



WITHOUT FOAMATION™ Q 200

**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™ Q 200 FOAMING AGENT

**Stabilisation**  
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™ 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. Ingredient provides formulation and applications expertise along with a consistent, reliable supply of high quality foaming agent.

## TO FIND OUT MORE CONTACT US

Ingredient Germany GmbH | +49 40 239 150

Ingredient UK Ltd | +44 (0) 161 435 3308

[emea.ingredient.com/FOAMATION](http://emea.ingredient.com/FOAMATION)

#### 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 Ingredient representative.



# Ingredient™

Developing ideas.  
Delivering solutions.™

Ingredient Germany GmbH  
Gruener Deich 110,  
20097 Hamburg  
Germany

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