



## FOAMATION™ Q Foaming Agent I7955906

FOAMATION™ Q foaming agent is a natural extract of the quillaja tree that is native to Chile. FOAMATION™ Q foaming agent offers the ability to produce dense, frothy foams in foods and beverages that holds longer and stable vs foams produced by hydrolyzed protein, gum or stabilizer systems. FOAMATION™ Q foaming agent contains invert sugar for standardized product performance.

### Chemical and Physical Properties

	Min.	Max.
pH	3.7	4.1
Saponin (dry basis, %)	20.0	26.0
Loss on Drying, %	50.0	55.0
Color (Absorbance @ 520 nm, 10% w/w)	-	1.5

### Physical Appearance

	Typical
Color	Dark Amber
Form	Liquid

### Microbiological Limits

	Max.
Aerobic Plate Count/g	10,000
Yeast cfu/g	200
Mold cfu/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
<i>Staphylococcus aureus</i>	Negative

### Nutritional Data/100 g

	Typical
Calories	185
Calories from fat	2
Total Fat, g	0.2
Saturated Fat, g	0.09
Trans Fat, g	<0.01*
Cholesterol, mg	<0.8*
Sodium, mg	120
Total Carbohydrate, g	44.9
Dietary Fiber, g	2
Total Sugars, g	23.8
Added Sugars	20
Other Carbohydrate, g	19.1
Protein, g	1.5
Vitamin D, IU	<4*
Calcium mg	410
Iron, mg	2.1
Potassium, mg	850
Ash	3.2

Note: Natural extracts vary in content throughout the year. Results will vary from lot to lot.

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

FOAMATION™ Q foaming agent is packaged in HDPE drums. We recommend that FOAMATION™ Q foaming agent be stored in a clean, dry area at ambient temperature in the unopened originally sealed container. As a natural extract there may be some slight settling of insoluble solids found over time in the bottom of the drums.

### Shelf Life

The best before date for FOAMATION™ Q foaming agent is 24 months from the date of manufacture.

### Regulatory Data

Source *Quillaja (Quillaia) saponaria Molina*

### United States

FDA Regulation 21 CFR 172.510  
FDA GRAS notification GRN 165  
FEMA No.2973, 21CFR 184.1859,  
21 CFR 184.1733)

Labeling Water, Quillaja extract  
Invert sugar, Sodium Benzoate

### Canada

CFDA Regulation B.16.100, Table VIII, B.18.003,  
B.16.100.Table XI, Part II

Labeling Water, Quillaja extract  
Invert sugar, Sodium Benzoate

### Features and Benefits

FOAMATION™ Q foaming agent comes in a liquid form and instantly disperses requiring no time for hydration. A natural based surfactant with the following benefits:

- Superior, long lasting foam
- Creates overrun in frozen carbonated beverages
- Sustainable supply chain
- Stabilizes frothy beverages
- Naturally based
- Stabilizes foam and creates “lacing” in beers
- Easy to formulate with instant dispersibility
- Process convenient

Effective Date: November 2, 2023

Next Review Date: November 2, 2026

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