

CREATE FRESHNESS, FROTH AND FOAM

FOAMATION™ Q 200 foaming agent



Develop beverages with foamy freshness for memorable drinking experiences

Satisfy consumers' thirst for fresher, more natural drinks with just the right balance of bubbles and foam to excite the eyes and taste buds alike. With FOAMATION™ Q 200 and Ingredion's expertise, you can deliver drinks with longer-lasting, more authentic foam and 'natural' labels, while controlling costs and ensuring a sustainable supply. Create winning recipes for carbonated and non-carbonated beverages, juice drinks, beer (including non-alcoholic varieties) and more. [Just ask us how.](#)

SENSORY EXPERIENCE™ 

Ingredion
idea labs™ 
IDEAS TO SOLUTIONS

Fresher bubbles with naturally-sourced FOAMATION™ Q 200 foaming agent

Consumers want freshness in their fruit-based drinks, carbonated soft drinks, standard or non-alcoholic beers, a freshness clearly shown by a lasting foam. They are also looking for simple, natural ingredients on labels - not chemical-sounding names like propylene glycol alginates (PGAs). Fortunately, you can use FOAMATION™ Q 200, a natural foaming agent, to achieve superior foam stability—while controlling costs and a ‘natural’ label claim.

KEEPING BUBBLES STABLE

Made from quillaia extract from the Chilean soapbark tree, FOAMATION™ Q 200 contains natural surfactants called saponins, which stabilise the water-air interface of bubbles. Without these active foam stabilisers, bubbles burst before the foam or froth forms. The diagram below shows how FOAMATION™ Q 200 prevents bubbles from coalescing, ensuring your customers enjoy longer-lasting foam.

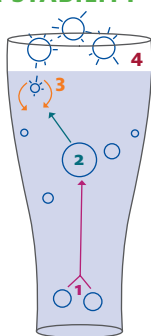
DRY FOAM STABILITY

KEY:

- foaming agent
- air bubble
- ⊗ bursted bubble

1. Coalescence
Small bubbles coalesce to form a larger bubble

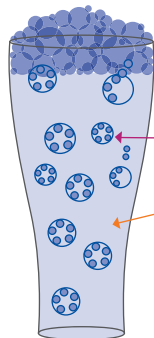
2. Buoyancy
Larger bubbles rise to the surface according to Stoke's law



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 TO FORMULATE

FOAMATION™ Q 200 is a liquid that disperses instantly, needing no time to hydrate, unlike PGAs. Requiring low usage levels (ppm), it is easy to formulate within a broad range of pH levels and temperatures without changing taste or aroma. In frozen carbonated beverages, the foaming agent helps entrap more air, improving overrun, or the volume of entrapped air, improving both 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 (FSC). So you can be confident of a consistent, reliable supply of this high quality foaming agent, with the added benefit of Ingredion's proven formulation and applications expertise.

INNOVATE WITH SENSORY EXPERIENCE

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LEVERAGE OUR CAPABILITIES:



stabilize and protect



improve texture



save money



KNOW YOUR QUILLAIA

FOAMATION™ Q 200 is made from quillaia extract from the Chilean soapbark tree, using a water extraction process, without chemicals.

In Asia Pacific, it is approved for use in a variety of beverages including:*

- Carbonated and non-carbonated drinks.
- Concentrates such as cordial, squash and powdered juice drinks.
- Fruit and vegetable juice-based drinks.
- Sports, energy and electrolyte drinks.
- Beer and other malt beverages.

FOAMATION™ Q 200 is non-GMO and Halal.

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



Ingredion™

Developing ideas.
Delivering solutions.™

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