

Control Foam in Yeast Processing

Choose from our wide selection of efficacious defoamers designed to inhibit foaming in the processing of yeast.



- Food-Grade per 21 CFR 173.340
- Kosher certified
- Won't harm cells and fermentations
- Also suitable for controlling foam in spent ferment waste

Products include:

- TRANS-280K
- TRANS-102
- TRANS-205 RM
- TRANS-276

[Call for More Information](#)

Trouble Finding the Right Antifoam or Defoamer?

Look no further. AMS has you covered!

- Food processing
- Chemicals
- Cleaning products
- Industrial applications
- And more!

Our complete line of antifoams and defoamers are ideal whatever your process requirements are—silicone, oil- or water-based, Kosher certified, biodegradable, or organic.



[Call Today for a Free Evaluation](#)