



Polyclar Plus 730

Other Names

Combination Beer Stabilizer (PVPP + Silica Xerogel)

Description

Polyclar Plus 730 beer stabilizer is an optimized blend of PVPP and silica xerogel. It is a single-use product offering a highly effective means of preventing non-biological haze in beer. The combined use of PVPP and silica xerogel provides a balanced stabilization of both haze producing constituents preventing the protein-polyphenol complexes from forming.

Properties

- Balanced haze polyphenol and protein stabilization with a single product
- Completely insoluble in beer
- Applicable to all types of beer
- Higher efficacy – lower dosage rate than equivalent separate stabilization regimes
- Easy to use – excellent handling characteristics
- Insoluble process aids with wide regulatory approval
- No negative impact on foam flavor or other quality parameters
- Improved dispersion and sedimentation characteristics
- Longer filter run lengths compared to silica alone
- Uses existing plant equipment.

Directions for use

Polyclar Plus 730 is made up as 8 – 12% slurry in de-aerated water. Polyclar 10 can be added to beer at various stages of the production process. The minimum recommended hydration time is 30 minutes and the slurry should be kept constantly agitated to ensure proper hydration and mixing. Sparging with CO₂ is recommended in the dosing vessel to minimize oxygen pick-up. Optimal contact between stabilizer and beer can be achieved by proportional dosing of the stabilizer into the beer stream. It can be added via a separate stabilizer dosing tank, and can also be introduced into the process prior to centrifugation, or by addition to the DE slurry tank during filtration. It should be added throughout the entire filtration run. Polyclar Plus 730 is effective with a contact time of a few minutes. However, for maximum benefit a contact time of 10 minutes is recommended. Key parameters: Hydration, Contact time, Dispersion, and Beer Clarity.

Hazard Warning

None

Dosage

<u>TYPE</u>	<u>ADDITION RATE (gms/HI)</u>	<u>(Lbs/100 bbls)</u>
Strong beers > 7% alc.	20-100	5-26
All malt lagers	20-50	5-13
All malt ales	20-80	5-21
Malt/adjunct lagers	15-50	4-13
Keg beers	10-50	2-10

Packaging

22 LB Bags