



PVPP (Single Use)

Other Names

Polyvinylpyrrolidone, Cross-linked polyvinylpyrrolidone

Description

Highly effective 100% PVPP beer stabilizer. It is optimized for single-use, either on its own or in conjunction with other stabilizers, offering highly effective means of preventing non-biological haze in all types of beer. Non-biological haze formation results primarily from the hydrogen bonding between haze producing proteins and the polyphenol constituents of beer. To achieve colloidal stability, it is necessary to reduce these protein/ polyphenol complexes or prevent them from forming. This can be done by reducing the problematic polyphenols, proteins or both.

Properties

- Offers protection against oxidation of flavanoids into more polymerized polyphenols
- No additives labeling required – completely removed by filtration
- Protection against chill and permanent haze development
- No negative impact on foam flavor or other quality parameters
- No capital outlay – can be used in existing brewing plant
- Very high efficacy – using low dosage rates
- Applicable to all types of beer
- Completely insoluble in beer
- Effective and highly selective removal of haze-producing polyphenols

Directions for use

PVPP 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. Key parameters: Hydration, Contact time, Dispersion, Beer Clarity.

Hazard Warning

None

Dosage

- 100% Malt Beer: 15 – 40g/hl (3.9 – 10.4 lbs/ 100US bbls)
- Low Polyphenol content: 5 – 20g/hl (1.3 – 5.2lbs/ 100US bbls)

Packaging

25 LB Bags and 44 LB Drums