



STABIFIX® W

STABIFIX® W is a hydrogel used for an effective adsorption of haze-active proteins and a higher filter throughput. Used for optimum low dust stabilisation and filtration.

It is a food grade processing aid for use in food & beverages, primarily beer.

PRODUCT PROPERTIES

Chemical formula	SiO ₂ x n H ₂ O
Internal surface area	650 – 950 m ² /g
Pore volume	0.3 – 0.8 ml/g
Colour	White
Physical form	Powder
Odour	None

COMPOSITION & APPLICATION

STABIFIX® W is a hydrogel and an effective silica gel for stabilisation and filtration to give high filter throughput and an enhanced colloidal stability.

The recommended dosage is 50 g per m² filter area to the second precoat. Approximately 50 to 120 g/hl is required for the body-feed. Apply during beer filtration by dosing in with the kieselguhr slurry. It is essential to use a clean/new precoated filter and to dose during the entire filter run, even at different dosing rates.

Dosage rate will depend on brewing parameters including oxygen content, beer packaging, and target shelf life.

STABIFIX® W will not affect the beer flavour, foam, or colour.

PRODUCT SPECIFICATION

SiO ₂ in ignition residue	min. 99 %
Moisture	58 – 65 %
pH	2.5 – 3.5
Water soluble substances:	max. 2 %
- Ca	max. 0.02 %
- Fe	max. 0.002 %
- As	max. 1 ppm
- Pb	max. 1 ppm
Permeability (mDarcy)	> 150

ALLERGEN

Does not contain allergenic materials.

Product Data Sheet

Valid from 2023-08-01



NUTRITIONAL VALUES

Not applicable.
This product is a processing aid, not a food additive.

GM STATUS

Not applicable.
This product is not produced by a microorganism nor is it a microorganism.

STORAGE CONDITIONS

It is recommended to store this product in dry, cool, dark, and odour-free conditions. Storage temperature should be 10°C / 50°F or above.

On opening the sealed pack use all the product immediately or within a maximum of 36h. During the 36h period reseal the pack and store as recommended.

Use this product within the shelf life indicated on the pack.

SAFETY & HANDLING PRECAUTIONS

Please refer to the Safety Data Sheet (SDS) for further information on the safe handling of this product and what to do in case of spills.
Alternatively, contact Stabifix directly.

CERTIFICATIONS

Stabifix QMS is certified by TÜV SÜD.



FOOD SAFETY

Stabifix has in place a HACCP Plan with critical control points (CCPs) in accordance with Codex Alimentarius (Food Code) in the production of this product. Stabifix's HACCP Plan, GMP practices and additional food safety standards are controlled by its QMS in accordance with EN ISO 9001.

PACKAGING

This product is available in different pack types and sizes, from small and large bags to silos.

Contact your Stabifix representative for more information.

COMPLIANCE

This product complies with the recommended EU Law for Food & Foodstuffs; the Code of Federal Regulations for Food & Drugs (FDA); is GRAS classified; and is REACH and CLP compliant.

Kosher and Halal certificates are available from Stabifix

CONTACT

For more information and technical support, please contact Stabifix directly or visit www.stabifix.com