

# STABIFIX® SUPER

**STABIFIX® SUPER** is a xerogel with a pore matrix that selectively adsorbs haze-active proteins for optimised filtration resulting in an enhanced colloidal stability.

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

## **PRODUCT PROPERTIES**

Chemical formula Internal surface area Pore volume Colour Physical form Odour  $SiO_2 x n H_2O$   $300 - 450 m^2/g$  0.6 - 1.3 ml/gWhite Powder None

## **COMPOSITION & APPLICATION**

STABIFIX<sup>®</sup> SUPER is a xerogel, a stabilising agent, used in the protein stabilisation of beer. It is optimised for filtration.

Apply during beer filtration by dosing in with the kieselguhr slurry. It is essential to use a clean/new freshly coated pre-filter and to dose STABIFIX® SUPER during the entire filter run, even when dosing at different rates. The recommended dosage is 50 g per m<sup>2</sup> filter area to the second precoat. Approximately 20 to 50 g/hl is required for the body-feed.

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

STABIFIX<sup>®</sup> SUPER will not affect the beer flavour, foam, or colour.

## ALLERGEN

Does not contain allergenic materials.

## **PRODUCT SPECIFICATION**

SiO <sub>2</sub> in ignition residue Moisture pH	min. 99 % 8 – 12 % 5.5 – 7.5
Water soluble substances:	max. 2 %
- Ca	max. 0.02 %
- Fe	max. 0.002 %
- As	max. 2 ppm
- Pb	max. 2 ppm
Permeability (mDarcy)	20 - 40

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## 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.

## 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.

## **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 (bags, drums and canisters) use all the product immediately or within a maximum of 36h. During the 36h period reseal the pack and store as recommended. For larger pack sizes (IBC, BigBag) use the product within 5 days of opening; within that time 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.

#### 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; is REACH and CLP compliant; and complies with the German Beer Purity Law (the German *Reinheitsgebot*).

Kosher and Halal certificates are available from Stabifix.

#### CONTACT

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

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