

# STABISOL® 4PEP

**STABISOL® 4PEP** is a highly adsorbent colloidal silica sol (silicic acid) for beer haze reduction. It is designed to optimise PEPfix®, the clarifying and stabilising enzyme proline-specific endopeptidase from Stabifix. The combined application not only enhances beer colloidal stability and shelf life, but it also allows for a reduction in the dosage rates of both products resulting in a lower cost-in-use.

It is a food grade processing aid for use in beer production for clarification and colloidal stabilisation.

#### **PRODUCT PROPERTIES**

Chemical formula	$mSiO_{2.}nH_2O$
SiO <sub>2</sub> concentration	31 %
Na <sub>2</sub> O content	< 0.42 %
Density at 20 °C / 68 °F	$1.2 - 1.3 \text{ g/cm}^3$
Viscosity at 20 °C / 68 °F	5 mPas
Specific surface area	approx. 287 m <sup>2</sup> /g
Appearance	white liquid
Odour	none

#### **COMPOSITION & APPLICATION**

STABISOL® 4PEP is applied directly into the maturation or storage tank while PEPfix® is applied at fermentation. It can also be added at fermentation following the addition of PEPfix®.

Typical dosage is between 30 - 60 ml/hl of beer. The dosages of PEPfix® and STABISOL® 4PEP can be adjusted down in optimisation trials to reduce dose rates and lower their cost-in-use.

For silica sol application without PEPfix® we recommend STABISOL® 300.

STABISOL® 4PEP will not affect beer flavour, foam, or colour.

# PRODUCT SPECIFICATION

pH at 20 °C / 68 °F	< 10.0
Iron	< 50 ppm
Arsenic	< 1 ppm
Antimony	< 1 ppm
Lead	< 1 ppm
Copper	< 1 ppm
Zinc	< 1 ppm
Mercury	0.01 ppm
Cadmium	0.1 ppm

# **ALLERGEN**

Does not contain allergenic materials.

Valid from 2024-10-28



# **NUTRITIONAL VALUES**

# Not applicable.

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

# **CERTIFICATIONS**

Stabifix QMS is certified by TÜV SÜD.

# **GM STATUS**

#### Not applicable.

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

# **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. Do not freeze.

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 / best before date indicated on the pack.

#### **PACKAGING**

This product is available in different pack types and sizes, from drum to IBC container.

Contact your Stabifix representative for more information.

# **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.

# **COMPLIANCE**

STABISOL® 4PEP is a food grade processing aid which complies with the FDA Code of Federal Regulations (21CFR170.3 and 21CFR172.480) and EU Law for Food & Foodstuffs; it is classified GRAS and is REACH and CLP compliant. All Stabifix silica-based products comply with the German Beer Purity Law (the German Reinheitsgebot).

Allergen, Kosher and Halal certificates are available from Stabifix.

### **CONTACT**

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