



Leading to Better



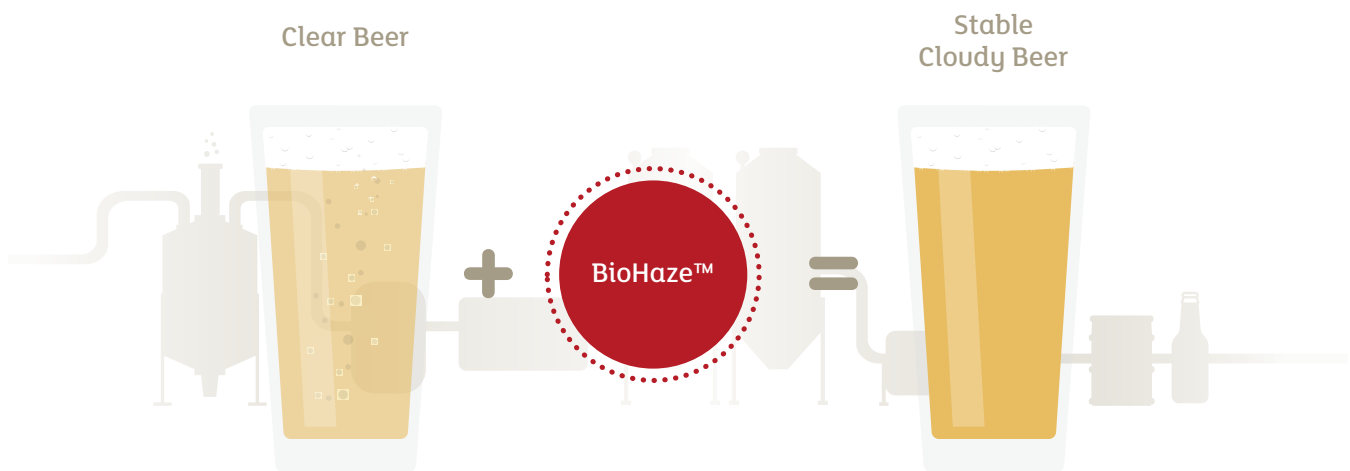
BioHaze™ – Stable Cloudifier for Craft Beer

BioHaze™ is a new and specifically developed range of products designed to deliver natural and stable turbid or cloudy appearance in New England IPAs in the ever-expanding craft beer industry.

BioHaze™ products increase the haze instantly and maintain cloudy effect in beer. Results of our extensive research, development and application show that these products are unique with regard to stability, and do not sediment easily as compared with other current technologies.

These products, in powder form, are easy to handle and can be added in the final beer.

Based on your targets of quality specifications, our brewing experts can advise on dosage rate of each product.



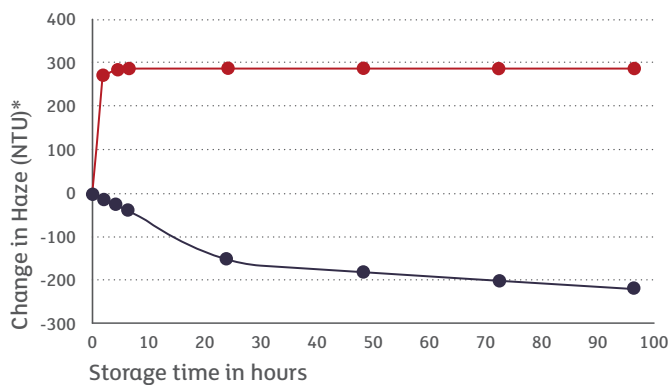
BioHaze™ Benefits

- Provides natural turbidity instantly
- Maintains turbid/cloudy effect during storage
- Enhances foam stability
- No impact on flavour
- Improved mouthfeel
- Inhibits oxidation of beer
- Easier application



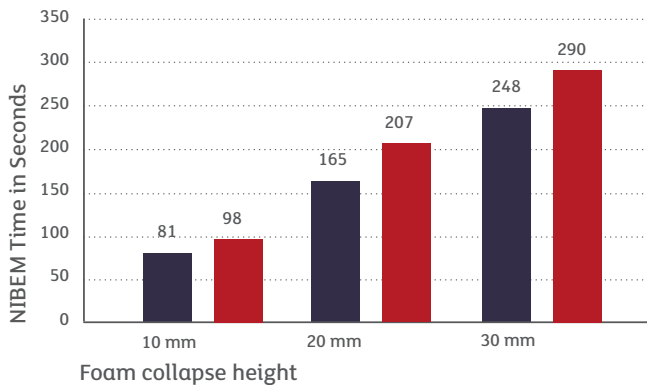
NON-GMO
KOSHER
NATURAL
SUITABLE FOR
VEGETARIANS AND
VEGANS

Cloud stability in New England IPA during storage



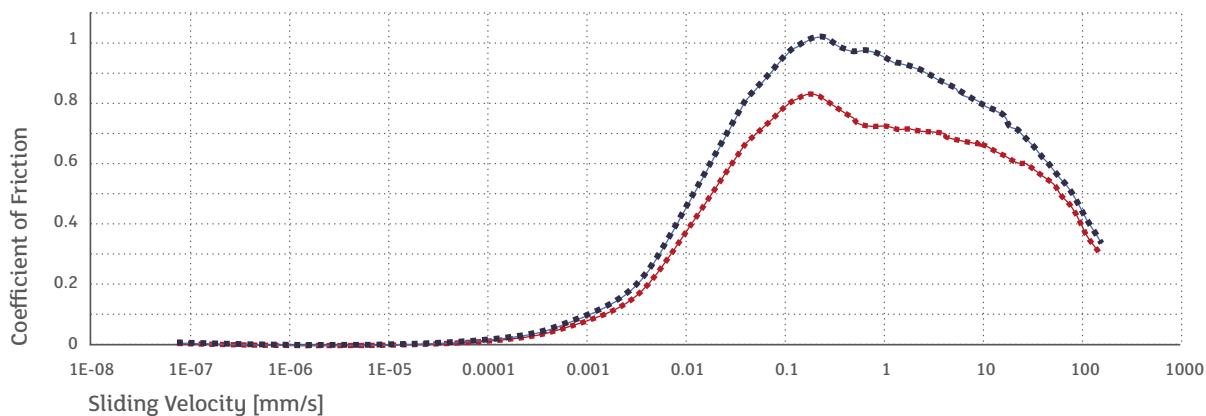
● BioHaze™ Treated Beer * +ve & -ve NTU values increase & decrease in haze during storage, respectively.
 ● Control Beer

Effect of BioHaze™ on Foam Stability



■ BioHaze™ Treated Beer
 ■ Control Beer

Mouthfeel/Tribology (Sliding Velocity vs. Coefficient of Friction)



● BioHaze™ Treated Beer
 ● Control Beer

Our study on impact of BioHaze™ on turbidity measured in NTU (Nephelometric Turbidity Unit) of beer have found that BioHaze™ increased turbidity and maintained at higher level in New England IPA. On the contrary, control sample without BioHaze™ have shown continuous reduction in haze value. Moreover, with addition of BioHaze™, foam stability of beer has been increased significantly.

Our tribology study has confirmed that BioHaze™ imparts better mouthfeel to the beer and increases overall lubrication by reducing friction.

Kerry is a manufacturer of specialty brewing ingredients, a business that was founded by a master brewer over 50 years ago and also includes a range of specialty brewing enzymes.

Our enzymologists and many of our brewing researchers, are trained as master brewers because we know that to develop the optimum solution, you have to understand all aspects of the brewing process.

We work with customers in over 80 countries to develop solutions that meet their most demanding challenges.

