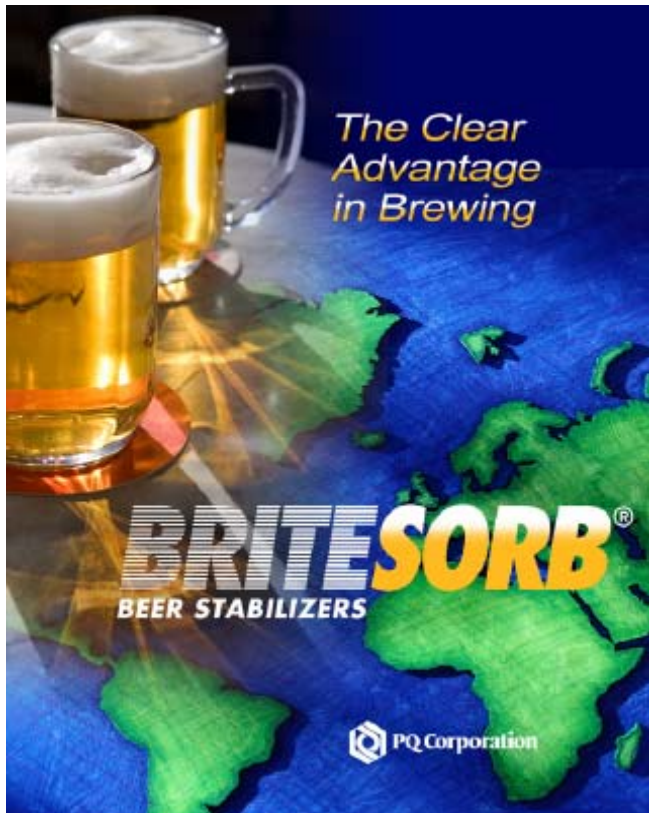


BRITESORB[®] A100



BRITESORB A100 is a silica hydrogel powder specifically produced for beer stabilization. BRITESORB A100 combines good stabilization performance with excellent filtration and minimal dusting. BRITESORB A100 selectively removes haze-forming proteins from beer without adversely affecting flavor, foam, or filtration rate.

BRITESORB A100 Benefits:

- Food-grade product
- Extends non-biological beer stability by removal of haze-forming proteins
- Does not affect beer-foam active components
- Insoluble in beer. Accepted by all brewing traditions.
- Non-dusting
- Non-hazardous and environmentally friendly
- Cost-effective

BRITESORB A100 Dose Rates:

Beers up to 65% malt ratio are typically treated with 40-50 g/hL of BRITESORB A100 (10-12#/100US bbl). Beers greater than 65% malt ratio can require up to 80 g/hL (20#/100USbbl). Analysis of the beer will give best dose rate. BRITESORB A100 is best prepared as a 10% slurry in chilled de-aerated water. Contact time should be minimum 20 minutes. Filtration temperature should be maximum 32°F.

BRITESORB A100 Storage & Handling:

Store the product in unopened bags in a dry place with temperatures between 35°F and 95°F. Product is amorphous (no crystalline silica). Please consult the MSDS available on request.

BRITESORB beer stabilizers are manufactured in our state-of-the-art production facilities to meet all regulatory requirements for food-grade silica.

Put BRITESORB A100 to your own test. Contact us today to find out how this product can help you save time and money brewing a beer that is clearly better.

Typical Properties of BRITESORB[®] A100

SiO ₂ , ignited basis (%), FCC standard	>94
pH (12% slurry)	3
Surface area (m ² /g)	770
Loss on drying @ 105°C (%)	61
Median particle diameter (µm)	16
Permeability (D'Arcy)	0.15



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