

PROTOFINE L (PFL411)

NATURAL BEVERAGE CLARIFIER

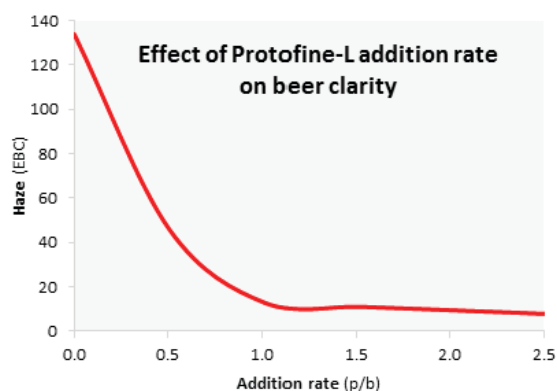
Protofine L is a food grade ready to use liquid product designed to promote the flocculation and precipitation of yeast and protein complexes during cold storage of beer.



PRINCIPLE

Protofine L is a natural, plant-derived formulation with application potential in a wide range of alcoholic beverage applications. The active components of Protofine L have been widely used throughout the food industry for many decades.

Protofine L is comparable to traditional fining products (isinglass) in performance.



PROPERTIES

PH	3.5 – 7
SO ₂	250 – 450 ppm
PROTOFINE	4.5 – 6.5 %
TVC	max 500 cfu/g
COLIFORMS	max 10 cfu/g
YEAST & MOULDS	max 100 cfu/g
SALMONELLA	absent per 25g



QUICK NOTES

BENEFITS

- Vegan friendly
- Natural-plant derived product
- Improved filtration performance
- Reduced cold storage time
- Improves beer haze and stability

TREATMENT RATE

0.2 - 0.8 litres/hl

APPLICATION

Protofine L should be added during transfer of beer from fermenter to cold storage tank.





TREATMENT RATES

Protofine L optimum addition rate will depend on the specific beverage but is typically in the range of 0.2 - 0.8 litres/hl.



APPLICATION

Protofine L should be added during transfer of beer from fermenter to cold storage tank.

Protofine L contains SO₂; a 0.2 litres/hl addition rate will contribute around 0.8 ppm SO₂ to the beer.



PACKAGING & STORAGE

Protofine L is supplied in 1000 litre IBCs or 25 litre polyethylene containers, subject to customer requirement. Protofine L should ideally be stored in cool (5C – 20C) conditions in unopened packaging and away from strong odors. Under these conditions the shelf-life is 6 months

REGULATORY

Specific legislation may vary from country to country so local regulations should be consulted prior to using Protofine L in any specific application or product.

Protofine L Can be used as a processing aid in the UK and EU as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

For more information, please visit us at www.lallemandbrewing.com

For any questions, you can also reach us at abvickers@lallemand.com