

Technical information



PROTOSOL (PSL411)

T001

Specification

Issue date: June 2019

Description

Protosol is an effective beer clarifier based on colloidal silica which promotes sedimentation of proteins and associated solids

Appearance

Colourless/opalescent liquid

Application

Beer clarification

Addition rates

It is recommended to optimise the addition rate, by adding a range of rates for example, between 50 and 200 ml/hl and selecting the most appropriate addition rate for the beer.

Constituents

Colloidal silica, water

Heavy metals (max mg/kg)

As	1
Pb	5
Hg	1
Cd	1

Typical properties

Solids	30%
pH	9.5
Density	1.2

Legal status

Legislation may vary from country to country. Local regulations should be consulted.

Protosol can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

Permitted to be added to beer under GMP via JECFA GSFA 14.2.1.

Packaging and Storage

Available in 25 kg and 5 kg polythene containers.

Frost sensitive – do not freeze.

Store cool/ambient in original sealed containers or in sealed plastic/stainless steel (316) vessels.

Label details:

Product name

Identification code

Pack weight

Date of manufacture

Batch number

Shelf-life

18 months if stored under ideal conditions