

VICANT SB (VSB511)

C004

Specification

Issue date: October 2017

Description

Vicant SB is an anti oxidant and anti browning agent designed to enhance flavour and colloidal stability in beer

Appearance

A white crystalline powder

Application

Vicant SB should be added inline to beer as a 5% solution either immediately prior to, or after filtration.

When using Vicant SB at recommended addition rates there is a negligible effect on beer pH

Addition rates

Typical addition rates for Vicant SB fall within the range 2 – 3 g/hl

Constituents

Vicant SB is a mixture of ascorbic acid ($C_6H_8O_6$) and sodium metabisulphite ($Na_2S_2O_5$)

Heavy metals (max mg/kg)

As	1
Pb	2
Hg	1
Cd	1

Microbiological

Total viable count/g	≤ 100
Salmonella/25g	negative
Coliforms/g	≤ 25

Regulatory

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

The components of Vicant SB are permitted as beer additives via EC Directive 1333/2008 (as amended) which gives the maximum limit of SO_2 in beer as 20 ppm (50 mg/kg for secondary fermented beer in cask) 200 ppm in cider and 260 ppm in made wine.

EC allergens labelling requires that added SO_2 at 10 ppm or more is labelled.

Packaging and Storage

Standard packaging: 20 kg polythene-lined cartons.

Vicant SB should be stored in a cool, dry environment.

Label details:

Product name

Identification code

Pack weight

Date of manufacture

Batch number

Shelf-life

18 months from date of manufacture when stored under ideal conditions in original unopened packaging