



PROTOFINE (PFS511)

BEER CLARIFICATION

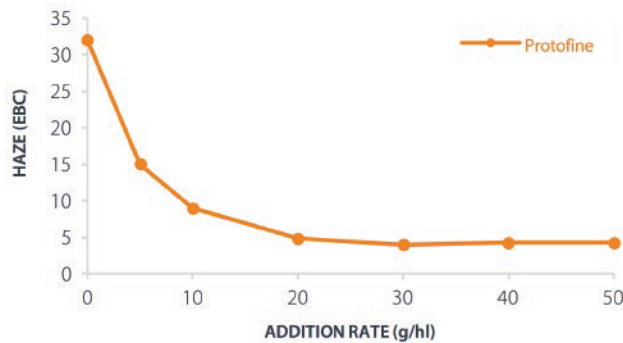
Protofine is a food grade product designed to promote the flocculation and precipitation of yeast and protein complexes during cold storage of beer.



PRINCIPLE

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

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



PROPERTIES

APPEARANCE	Light Brown Powder
MOISTURE	12% max
TVC	max 500 cfu/g
PH (2% w/v soln)	4 - 8
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

10-40 g/hl

APPLICATION

Protofine should be dissolved and added as a 5.4% aqueous solution, during transfer of beer from fermenter to cold storage tank.

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TREATMENT RATES

Protofine optimum addition rate will depend on the specific beverage but is typically in the range of 10-40 g/hl.



APPLICATION

Protofine should be dissolved and added as a 5.4% aqueous solution, during transfer of beer from fermenter to cold storage tank. The same preparation and dosing tank used for traditional fining product can be used for Protofine.

Protofine contains SO₂; a 20g/hl addition rate will contribute 1.5 ppm SO₂ to the beer.



PACKAGING & STORAGE

Protofine is supplied in 2kg and 20kg polyethylene lined cartons or sacks subject to customer requirement.

Protofine should be stored in cool (5°C – 20°C) dry conditions in unopened packaging and away from strong odors. Shelf life is 24 months for unopened packaging in recommended storage conditions.

REGULATORY

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

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

CONTACT US

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

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