



Brewline

THE BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Beer Redox

FORMULATION

BeerRedox is a special formulation made up of 50% potassium pyrosulfite (E224) and 50% L-ascorbic acid (E300). BeerRedox ensures total protection against oxidation and protects worts' and beers' aromatic potential. BeerRedox is easily dissolvable. This product complies with current legislation and its tested in a specialised laboratory for its quality and purity.

APPLICATION AREA

BeerRedox is an effective protection for worts against oxidation, preserving its organoleptic qualities. The specific formulation gives it a very high anti-oxidant capacity and thus an excellent protection of musts against the effects of oxygen. BeerRedox significantly reduces the dissolved oxygen in the wort and thus helps to prolong the freshness of the finished beer.

TECHNOLOGICAL BENEFITS

- Removes dissolved oxygen in the wort,
- Avoids oxidation,
- No negative effects on aromas or taste
- Helps to maintain organoleptic quality

RECOMMENDED DOSAGES

Dosage : 1 to 4 g/hL of wort

1 g of Beer Redox brings 2.5 mg/L of SO₂.

INSTRUCTIONS FOR USAGE

Add Beer Redox directly to the brewing water or the beer.

PACKAGING & STORAGE

- - 1 kg bags (boxes of 10 x 1 kg).
- - Store in a cool place, ideally between 4 and 10 °C, in its original unopened packaging. Store in its original hermetically sealed packaging, in a cool, clean, dry and odourless place. Observe the expiry date on the packaging. Use promptly after opening.

PF/07-01-2022. For use in breweries. For the production of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

Brewline®