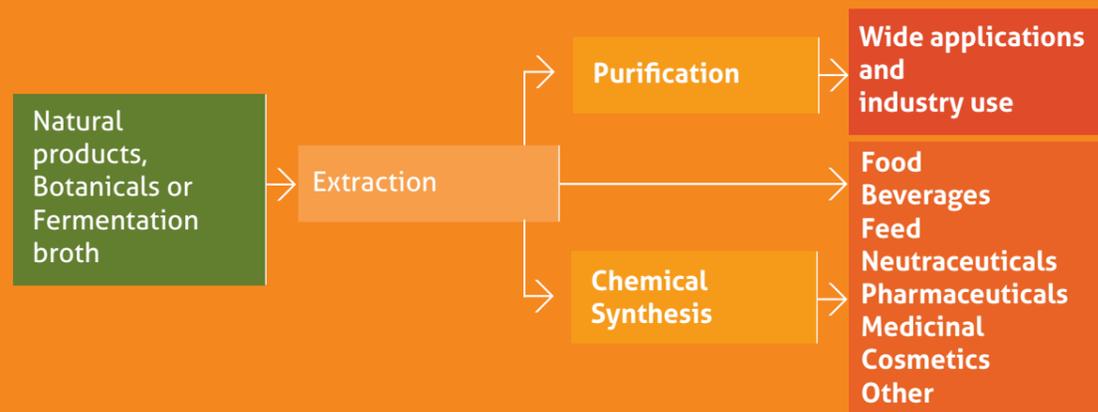




RAW MATERIAL

EXTRACT

TARGET



Ajinomoto OmniChem,
the specialist in extraction of botanicals

Extraction & purification of natural products
Continuous process
Belgian based manufacturer
Quality systems: FSSC22000 and c-GMP RSM Q7

***Natural Specialities** is a business line of Ajinomoto OmniChem,
the Belgian affiliate of the Japanese multinational Ajinomoto.
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BREW TAN®
Your Natural Beer Stabiliser
Indications for use



Brewtan® – how to use

Brewtan® is supplied as a granular powder
Always use Brewtan® as a solution



Preparation of a Brewtan® solution

- Brewtan® solutions are prepared by adding Brewtan® to brewing water (for Brewtan® C and F, oxygen free water is recommended). Adding brewing water to Brewtan® can lead to poor dissolution and lump formation.
- For every kilogram of Brewtan® use 10 litres brewing water.
- Add brewing water to a mixing tank and gradually add Brewtan® while stirring. Do not add Brewtan® all at once as this can lead to lump formation and difficult dissolution.
- Allow for complete dissolution under continued moderate stirring.
- Cold water can be used. Brewtan® will dissolve more rapidly in hot water (e.g. 40 -60°C).



Taste Stability

Metal complexation

- Binding of free metal ions (e.g. Fe)
- Inhibition Fenton oxidation reaction

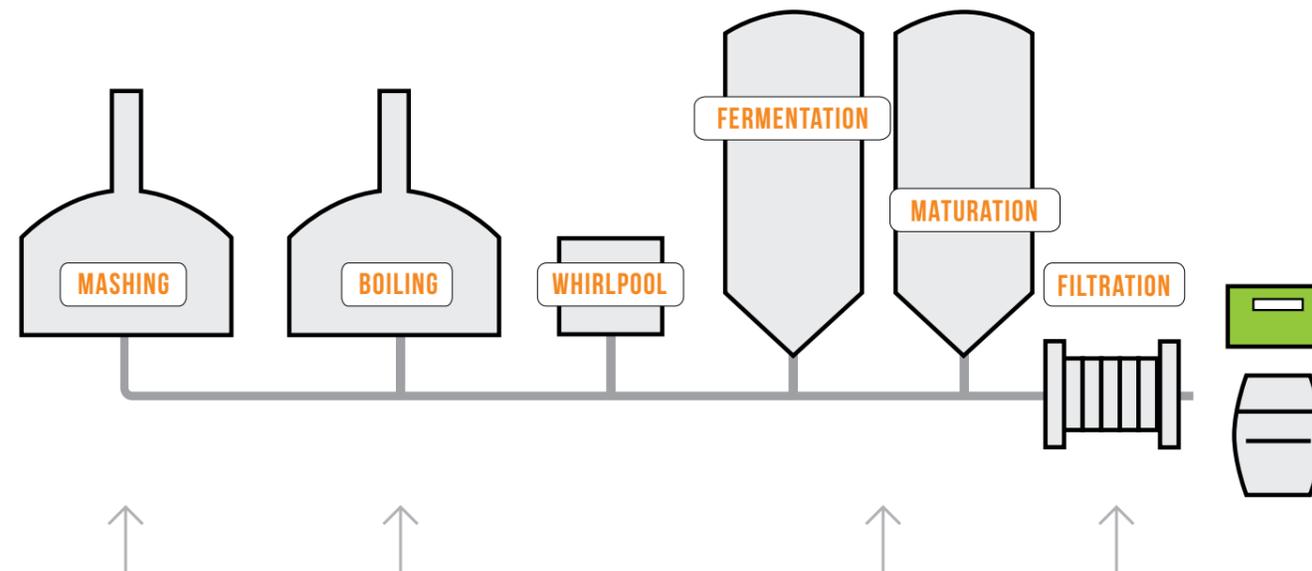
Anti-oxidant

- Preservative
- Colour stabilisation

Colloidal Stability

Protein binding through complex formation

- Selective removal of haze sensitive proteins



Shelf-life & taste stability
1,5-4 g/hl

Brewtan® B

- Flavour stability increase (up to 1 year)
- Improved lautertun performance (up to 30 %)
- Higher quality of the extract (up to 2 % increase)
- Brewhouse yield increase

Prestabilisation
1,5-4 g/hl

Brewtan® B

- Reduction in processing aids, stabilisers and filter aids (up to 50 %)
- Less tank bottoms (up to 40 % reduction)
- Shorter maturation time
- Longer filter runs (up to 35 %)
- High whirlpool performance (compact cone)

Colloidal stability
1,5-4 g/hl

Brewtan® C

- Colloidal stability up to 12 months
- Reliable stand-alone solution
- Good solution in combination with membrane filtration
- The solution for difficult stabilisation (fruit beers, non-alcoholic beers, ...)

Colloidal stability
0,5-1,5 g/hl

Brewtan® F

- The most economical stabiliser
- Can be used alone or in combination with other stabilisers
- Generates no waste at filtration
- Ideal combination with coarse Kieselguhr and/or perlite.

Brewtan® B at mashing in

- Dose the Brewtan® B solution in the brewing liquor PRIOR to addition of the raw materials
- In combination with enzymes: dose the enzymes at least 5 to 10 minutes after the addition of the raw materials. Sequence of addition to mash tun: brewing liquor – Brewtan® B solution – raw materials – enzymes.

Brewtan® B at end of boiling

- Dose the Brewtan® B solution 5 minutes before the end of boiling (at a time there is still enough turbulence in the kettle)
- OR
- Dose the Brewtan® B solution IN LINE during transfer from the kettle to the whirlpool
- If used in conjunction with copper finings, add the Brewtan® B solution 5 minutes before the copper finings.

Brewtan® C at maturation

- Dilute the Brewtan® C solution to a concentration of 1 to 5 w/v%
- Dose the Brewtan® C solution IN LINE from fermentation to maturation.

Brewtan® F at filtration

- Dilute the Brewtan® F solution to a concentration of 1 to 5 w/v%
- Dose the Brewtan® F solution IN LINE prior to a buffertank or prior to end filtration at a temperature ideally below 0°C
- Dose the Brewtan® F at a separate dosage point before the PVPP allowing at least 10 seconds between additions.