



## PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name Biofine Clear A3  
Kerry Code SAP 20104519

### INGREDIENT LISTING

Silica Sol

### RECOMMENDED DECLARATION

Biofine Clear A3 is a processing aid and therefore does not need to be declared on any label

### USAGE / APPLICATION INFORMATION

The recommended dose rate is usually in the range of 200 - 2,000 ppm. It is advisable to perform a fining trial to determine optimum dose rate. **Biofine Clear A3** can be dosed to the beer without pre-diluting direct from the delivery vessel. However, if an existing dosing system is in place for Isinglass finings, **Biofine Clear A3** can be diluted 1 in 5 or 1 in 10 and dosed as a dilute solution using the same equipment. Cold brewery water (5 -10°C) should be used when preparing the dilute solution. Sufficient solution is made up for 24 hours production requirements. It is advised to use pre-diluted material rapidly to avoid the risk of bacterial contamination, particularly in warm climates. In large breweries, especially those where beer transfers are occurring on a 24 hour basis, more than one dosing tank may be needed. When deciding on pumps etc for dosing, it should be noted that the viscosity **Biofine Clear A3** concentrate is in the region of 5 cps and dilute solution viscosities are similar to water.

The method used for dosing is critical. In order to achieve maximum efficiency the solution **Biofine Clear A3** should be **dosed into the beer stream during transfer from the Fermentation Tank to the Storage after chiller**. The solution should be **dosed over the entire run**. A variable speed, positive displacement pump should be used. This will cater for different dosing requirements. The actual dosage rate should be determined in the laboratory as per the **Biofine Clear A3** Optimisation Method. This rate should be determined for each type of beer and when a significant change is made to the process such as changes in yeast strain and new malt crops.

### KEY PERFORMANCE PARAMETERS

Test	Min	Target	Max	Units
pH	9		11.5	
SiO <sub>2</sub>	24.2		25.2	%



Kerry Ingredients & Flavours (Cork)  
Kilnagleary,  
Carrigaline,  
Co. Cork,  
Ireland

Tel: 353 21 4376400  
Fax: 353 21 4376480

## MICROBIOLOGICAL DATA

(typical values only)

Test	Typical Value
TVC	<50000/g
TE	<30/g
Yeast & Moulds	<100/g
Salmonella	Absent in 25g
E Coli	Absent in 25g

Product Code: 20104519

Spec. Version: 2

Issue date: 15/09/16

Revision date: 15/09/16



<b>ALLERGEN DATA</b>				
<b>Allergen</b>	<b>Requires Labelling?</b> <b>Yes/No</b>	<b>Source</b>	<b>Present On Line?</b> <b>Yes/No</b>	<b>Present On Site?</b> <b>Yes/No</b>
Peanuts and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Nuts (other than peanuts) and products thereof <sup>1</sup>	<b>NO</b>		<b>NO</b>	<b>NO</b>
Cereals containing gluten ( <i>calculated content</i> )	<b>NO</b>		<b>NO</b>	<b>NO</b>
Crustaceans and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Egg and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Fish and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Soybeans and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Milk and products thereof (including lactose)	<b>NO</b>		<b>NO</b>	<b>NO</b>
Celery and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Mustard and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Sesame Seeds and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Molluscs and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Lupin and products thereof	<b>NO</b>		<b>NO</b>	<b>NO</b>
Sulphur Dioxide/Sulphites > 10ppm	<b>NO</b>		<b>NO</b>	<b>NO</b>

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

*Conforms to EU Directive 2003/89/CE as amended.*

<sup>1</sup> Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof



## SUITABILITY DATA

	<b>Yes = Suitable, No = Unsuitable</b>	<b>Comment</b>
Vegetarian (Ova-Lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	
	<b>Certified / Not Certified</b>	<b>Comment</b>
Kosher	Certified	
Halal	Certified	
Organic	Not Certified	

## NUTRITION INFORMATION

<b>Nutrient</b>	<b>Typical Value</b>	<b>Unit</b>
Energy in kJ	0	%
Energy in Kcal	0	%
Total Carbohydrates	0	%
Available Carbohydrates		
Carbohydrates as Sugars		
Carbohydrates as Starch		
Total Fat	0	%
Saturated Fat		
Monounsaturated Fat		
Polyunsaturated Fat		
Protein (N X 6.25)	0	
Moisture		
Dietary Fibre		
Sodium	500	mg/100g
Ash		
Salt (NaCl)		
Ethanol (Alcohol)		

**Data Source** Calculated from raw material data. Values quoted should be used for guidance purposes only.

## PROCESS SUMMARY

Kerry implemented and maintains hygiene procedures based on HACCP principles. The production site is ISO 9001, ISO 14001 and BCR accredited

## RECOMMENDED SHELF-LIFE & STORAGE

Storage Conditions: Store in cool, dry conditions above 5°C and do not allow the product to freeze.  
Shelf-Life (Closed Pack): 12 months



Kerry Ingredients & Flavours (Cork)  
Kilnagleary,  
Carrigaline,  
Co. Cork,  
Ireland

Tel: 353 21 4376400  
Fax: 353 21 4376480

## **PACKAGING**

Pack Size (Net): 250  
No. packs per pallet: 4  
Pack Type Inner: Polydrum  
Pack Type Outer: As above  
Pallet Type: Standard

## **LABELLING**

As per standard packaging

## **HEALTH & SAFETY DATA**

As per SDS

## **LEGISLATION & WARRANTY STATEMENT**

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country,

## **CONFIDENTIALITY**

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.