MURPHY & SON LIMITED

TECHNICAL INFORMATION SHEET

PRODUCT NAME:CELLABRITE

PRODUCT CODE:CELL

COMMODITY CODE:13012000

COUNTRY OF ORIGIN:UNITED KINGDOM

PACKAGING:25 litre, 200 litre & 1000 litre

CELLABRITE - AUXILIARY FININGS

Description

CELLABRITE is a ready for use product that is used to break protein and some yeast out of freshly fermented beer. CELLABRITE is a mixed polysaccharide / silicate based auxiliary fining for use in conjunction with isinglass finings to fine cask conditioned beers which are more difficult to clarify.

Benefits

- Removes the protein that causes haze in beer
- Improves filterability for bright beers
- Reduces conditioning time
- Leads to polished beers
- Speeds up beer processing
- Easily mixed into beer in fermentation vessel or cask
- Can be suitable for vegan-only beers

Principle

CELLABRITE work with isinglass in cask conditioned beers. With many beers, the best clarity is achieved by using an isinglass finings product in combination with an auxiliary. Auxiliary finings can be added at one of several points: Into the fermentation vessel; into the beer main feeding the racking heads or into the cask before filled.

Using the product

How much of the product to add

Most beers will require an addition of auxiliary finings at a rate between 100ml per hl to 500ml per hl. It is important to note that if auxiliary finings are being used with isinglass, it should be added first before the isinglass.

Where to add auxiliary finings

Auxiliary finings can be added at one of several points:

Into the fermentation vessel

The auxiliary can be added to the fermentation vessel either through the CIP sprayball at the top of the tank or pumped through the outlet valve of the bottom of the tank. The addition should be made at the end of fermentation, just as the vessel goes onto chill. The residue fermentation and convection currents on cooling are sufficient to mix the product.

Into the beer main feeding the racking heads

This method can be combined with proportional metering to ensure the correct rate of addition. The auxiliary is added first followed by the isinglass finings if required.

Into the cask before it is filled

The appropriate quantity of auxiliary is put into the cask before filling. If the filling rate is fast and turbulent, isinglass can then be added towards the end of the fill or after.

Into cask when in pub cellar

Auxiliary finings can also be added to cask beer in the pub cellar of a beer haze persist, although our cellabrite product is better formulated for this work.

Using auxiliary finings with isinglass

When using auxiliary finings with isinglass, it is important to add it before the isinglass . Otherwise they will not clarify the beer properly. This is because the two products carry opposite charge and will react with each other rather than the hazes on the beer that they are designed to clear.

Into the beer main feeding the racking heads

This method can be combined with proportional metering to ensure the correct rate of addition. The auxiliary is added first followed by the isinglass finings if required.

Guidelines for use

DO

- Check that the product is within its shelf life before use
- Ensure that auxiliary finings are well mixed into the beer before adding isinglass
- Carry out optimisation trials to determine the correct rate of use
- Read the Safety Data Sheet prior to use

DO NOT

- Mix Auxiliary and isinglass before they are added to beer
- Add isinglass finings before auxiliary finings—it rarely works
- Add too much auxiliary finings. Tank bottoms will be very loose with high beer losses
- Allow the product to have prolonged contact with mild steel, galvanised steel, stainless steel and aluminium.
- Read the Safety Data Sheet prior to use

Specification

COMPOSITION	A stabilised, aqueous, colloidal solution based on a blend of inorganic silicate solution and approved polysaccharide
APPEARANCE	A colourless, slightly opaque liquid
ODOUR	Sulphur Dioxide ($S0_2$)
Analysis	
Specific Gravity (20°C)	1.008 ± 0.002
Sulphur Dioxide (%)	>150 ± 25 *
Haze (EBC)	.<2.5
pH	1.9 ± 2.4
Microbiological (cfu/ml)	<1,000
Flavour	Does not adversely affect beer flavour
Viscosity (20°C)	8-10 cps
Maximum Limits of Impurities	
As (ppm)	3
Pb (ppm)	10
Cu (ppm)	50
Zn (ppm)	25
Cu + Zn (ppm)	50

**The sulphur dioxide specification is that at the time of manufacture. Because of its volatile nature, the level at delivery may be less than this figure*

This product is classed as acceptable for use in food by the MAFF document '*Report on the Review of Additives and Processing Aids used in the Production of Beer*' (FAC/REP/26).

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as $S0_2$ must be labelled as allergenic (European

Storage & Shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature is 10°C - 20°C
- Precipitation may occur at low temperatures
- The shelf life at the recommended storage temperature is 6 months
- The product may take on an opaque appearance when stored for a long time. This doesn't adversely affect its performance.

Technical Support

For Health & Safety information on this product, please see the Safety Data Sheet (SDS)

For support and advice on the use of this product, please call or e-mail our Technical Support:-

Telephone:- + 44 (0)115 978 5494

techsupport@murphyandson.co.uk

For up to date information regarding, Kosher, Halal, Vegetarian, GMO status, or anything not mentioned on this tech sheet please email:-

compliance@murphyandson.co.uk or call +44 (0)115 978 5494

Reference

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WRITTEN BY	F.M.Maud	**AUTHORISED BY**	Dr Christine Fleming