

BRITESORB® BK390G

BRITESORB® BK390G is characterized by the property data shown below. BRITESORB® products are manufactured under Current Good Manufacturing Practices and meet the FCC Monograph specification for silicon dioxide. Silicon dioxide is approved by the FDA as a direct food additive (21 CFR 172.480) and is listed as a GRAS substance for various food related applications. Put BRITESORB® BK390G to your own test. Contact us today to find out how this product can help you save time and money, brewing a beer that is clearly better.

OVERVIEW

BRITESORB® BK390G is a naturally derived, amorphous silica adsorbent powder (silica xerogel), specifically produced for beer stabilization. BRITESORB® BK390G combines good stabilization performance with excellent filtration. BRITESORB® BK390G selectively removes haze-forming proteins from beer, without adversely affecting flavor, foam, or filtration rate.

BENEFITS

- Extends beer stability by removal of haze-forming proteins
- No impact on foam active components
- Insoluble in beer
- Accepted by all brewing traditions
- Non-hazardous and environmentally friendly
- Cost-effective



TYPICAL DOSE RATES

Beers up to 70% malt ratio are typically treated with 25-40 g/hL of BRITESORB® BK390G (5-10 #/100US bbl). Beers greater than 70% malt ratio can require up to 60 g/hL (15#/100US bbl). Analysis of the beer will give the best dose rate.

BRITESORB® BK390G is best prepared as a 10% slurry in chilled deaerated water. Contact time should be minimum 5 minutes. Filtration temperature should be maximum 0°C (32°F).

TYPICAL PROPERTY DATA

BRITESORB® BK390G Properties	Typical Data
SiO ₂ , ignited basis (%), FCC standard	>94
pH (10% solution)	8,5
Surface area (m ² /g)	470
Loss on Drying @105°C (%)	10
Mean Particle Diameter (µm)	14
Permeability (Darcy)	0,05

STORAGE & HANDLING

Store the product in unopened bags in a dry place with temperatures between 35-95°F (2-35°C). Product is amorphous (no crystalline silica). Please consult the MSDS available on request.

For more information, please contact PQ at +31 434099491 or at brewing@pqcorp.com.