

# BRITESORB® BK75

BRITESORB® BK75 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® BK75 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® BK75 is a naturally derived, amorphous hydrated silica adsorbent powder (silica hydrogel), specifically produced for beer stabilization. BRITESORB® BK75 combines good stabilization performance with excellent filtration. BRITESORB® BK75 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-dusting
- Non-hazardous and environmentally friendly
- Cost-effective



## TYPICAL DOSE RATES

Beers up to 65% malt ratio are typically treated with 40-50 g/hL of BRITESORB® BK75 (10-12#/100US bbl). Beers greater than 65% malt ratio can require up to 80 g/hL (20#/100USbbl). Analysis of the beer will give the best dose rate.

BRITESORB® BK75 is best prepared as a 10% slurry in chilled deaerated water. Contact time should be minimum 20 minutes. Filtration temperature should be maximum 0°C (32°F).

## TYPICAL PROPERTY DATA

BRITESORB® BK75 Properties	Typical Data
SiO <sub>2</sub> , ignited basis (%)	>94
Surface Area (m <sup>2</sup> /g)	750
Loss on Drying @105°C (%)	61
Mean Particle Diameter (µm)	20
pH (10% solution)	3
Permeability (Darcy)	0,15

## 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](mailto:brewing@pqcorp.com).**