

ANTIOXIN SB

**An antioxidant for use in beer to protect against oxidation and off-flavour formation.
Improves flavour stability and extends beer shelf life.**

PRODUCT PROPERTIES

COMPOSITION: Potassium metabisulphite, ascorbic acid.

Note: Potassium metabisulphite contains 57.6 % sulfur dioxide (SO₂)

SPECIFICATIONS

PHYSICAL FORM:	Powder
COLOUR:	White
BULK DENSITY	0.8-1.1 g/ml
MOSTURE	<10%
PATHOGENS (as Salmonella spp.)	Absent cfu / 25g
EFFECTIVE SULPHUR DIOXIDE AT PACKAGING	28-29%

For additional specifications data please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control

APPLICATION BENEFITS

ANTIOXIN SB is an antioxidant formulated for use in beer.

- Prevents the oxidation of polyphenols
- Improves flavour stability
- Reduces beer haze formation
- Extends beer shelf life

DOSAGE & APPLICATION

Typical dosage 1-3 g/hl of beer

It is recommended that **ANTIOXIN SB** is added to the beer post-fermentation during maturation in the bright beer tank (BBT) prior to packaging.

PACKAGING & STORAGE

ANTIOXIN SB is packaged in:

10 kg bags
1 kg net packs in cartons containing 20 kg.

Please contact your local AEB customer support team for country-specific pack size availability.

Store in a cool, dry place away from direct light and heat.

On opening, use the product as quickly as possible. Packs which have been opened and part-used should be kept tightly sealed. If there are any signs of spoilage during storage of an opened bag do not use and discard the contents appropriately.

If in any doubt, please contact AEB Technical Service.

COMPLIANCE

This product complies with FAO/WHO-JECFA-FCC guidelines.

For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control.

HANDLING & SAFETY

Please refer to the Safety Data Sheet (MSDS) for further information.

QUALITY ASSURANCE & GMO STATUS

This product is made in accordance with certified Quality Management System ISO 9001, applying GMP and HACCP standards.

This product does not contain GMO materials.

For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control.

CONTACT US

For more information, please visit us online at www.aeb-group.com or email info@aeb-group.com

AEB Group is a leader in yeast, yeast nutrition, fermentation, filtration, detergents, equipment and biotechnology for the beer, wine, beverage, and food industries. AEB has a global presence with production sites worldwide and dedicated R&D facilities with quality control laboratories.

Reference: ANTIOXIN_SB_TDS_EN_1040723_BEER_Italy