

Typical Properties of BRITESORB[®] TR

pH (12% slurry)	6
Loss on drying @ 105°C (%)	5
Median particle diameter (µm)	14
Permeability (D'Arcy)	0.02



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BRITESORB[®] TR

BRITESORB TR is a silica xerogel powder specifically produced for beer stabilization. BRITESORB TR combines good stabilization performance with excellent filtration and minimal dusting. BRITESORB TR selectively removes haze-forming polyphenols (tannoids) from beer without adversely affecting flavor, foam, or filtration rate.

BRITESORB TR Benefits:

- Food-grade product
- Extends non-biological beer stability by removal of haze-forming polyphenols
- Does not affect beer-foam active components
- Insoluble in beer. Accepted by all brewing traditions.
- Compatible with BRITESORB silica gels
- Use existing filtration equipment
- Non-hazardous and environmentally friendly
- Cost-effective

BRITESORB TR Dose Rates:

Beers up to 70% malt ratio are typically treated with 5-20 g/hL of BRITESORB TR (1-5 #/100US bbl). Beers greater than 70% malt ratio can require up to 40 g/hL (10#/100USbbl). Analysis of the beer will give best dose rate. BRITESORB TR is best prepared as a 10% slurry in chilled de-areated water. Contact time should be minimum 5 minutes. Filtration temperature should be maximum $32^{\circ}F$.

BRITESORB TR Storage & Handling:

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

BRITESORB beer stabilizers are manufactured in our state-of-the-art production facilities to meet all regulatory requirements for food-grade silica.

Put BRITESORB TR 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.