



Innovations for brewing

NEW

Biofoam CL

A beer foam stabiliser derived from a combination of yeast and cereal proteins. **Biofoam CL** is manufactured by the controlled hydrolysis of purified yeast and cereal proteins to produce a complex range of polypeptides, which stabilise beer foam but also improve colloidal stability.

Benefits:

- Improves beer foam and cling
- Natural - cereal/yeast derived product
- No problems with hazes (a frequent problem with PGA based products)
- Pre filter application (PGA is post filter) possible
- Reduces dose rate of other beer stabilisers
- Has synergistic effect on foam with Tetra-iso-alpha-acid (possibility to reduce hop level)
- Works well in low protein (high adjunct) brews
- Will improve the foam quality of an all malt brew
- Possibly resistant to yeast protease activity (good for unpasteurised beers)
- Improved shelf-life of beer

Biofoam CL is available for pilot or production trials. Kerry Bio-Science already has extensive pilot and commercial trial application data.

Bioglucanases

Kerry Bio-Science produces a wide range of glucanase products to optimise the brewing process (increased extract yield, reduced mash and wort viscosity, improved final beer filtration and reduced filter aid consumption) and give best cost in use to the brewer.

For malt and barley brewing we recommend: Bioglucanase GB, Bioglucanase HS and Bioglucanase ME1250

For high adjunct brewing we recommend: Biofase, Biofase Plus L, Biocelullase W

For mash filtration: Biofase and Biofase Plus L

For improved beer filtration: Bioglucanase GB, Bioglucanase HS, Biofase and Bioglucanase ME1250.

KERRY

Kerry Bio-Science

FermCap

Kerry Bio-Science has a range of antifoaming products for use in the brewing process. FermCap significantly improves brewing capacity and tank utilisation and also has other significant cost saving and quality benefits:

- Significant increase in hop utilisation and consequently reduced 'bitterness' costs
- Improved foam stability
- Consistent fermentation
- Reduced tank cleaning costs
- More efficient CO2 recovery
- Compatible with crossflow filtration

Biocloud

Biocloud is natural yeast derived clouding system for use in alcoholic and non-alcoholic beverages.

Additional benefits are:

- Cloud intensity can be controlled
- Clean tasting ingredient
- Compliments flavour of beer
- No off-odours
- Little impact on beer colour
- Can be incorporated post-filter and pre-pasteurisation
- A simple cost effective way to produce a new beer variety from existing processes

Yeast Foods/nutrients

Kerry Bio-Science produces a wide variety of yeast foods/nutrients for fermentation processes in the beverage industry.

The Yeastex range is produced from a variety of proteins and the complex range of vitamins, co-factors and amino acids in these products have benefits in specific applications (distilling, low and high adjunct brews).

Among the measurable benefits are:

- Consistent fermentation
- Improved yeast vitality and viability on subsequent re-pitchings
- Specific products to give specific flavour profiles (control of esters and sulphur compounds)
- Reduced diacetyl
- Fuller attenuation

For more details on how Kerry Bio-Science can improve your brewing efficiencies and details on pilot and commercial studies please talk to your sales contact at Kerry Bio-Science.

Brewing Technology Centre

Kerry Bio-Science

Kilnagleary

Carrigaline

Co. Cork.

Ireland

T: + 353 21 437 6400

F: + 353 21 437 6480

www.kerrygroup.com

brewing@kerrybioscience.com



Kerry Bio-Science