ANTIOXIN SBT

An antioxidant containing gallotannin that protects against the oxidation of wort during mashing to reduce beer ageing, improve beer flavour stability and extend beer shelf life.

PRODUCT PROPERTIES

COMPOSITION: Potassium metabisulphite, ascorbic acid, gallotannin

APPLICATION BENEFITS

ANTIOXIN SBT is added to the wort during mashing to reduce oxidation and prevent beer staling.

It inhibits off-flavour formation that results from the oxidation of lipids by the barley enzyme Lipoxygenase (LOX) that creates the compound Trans-2-Nonenal (T2N). T2N is responsible for beer staling off-flavours described as papery, or wet cardboard.

Gallotannin increases the antioxidant power of ANTIOXIN SBT and acts as a highly effective anti-oxidising agent due to its ability as metal-chelating, radical-scavenging, reducing agent.

- Limits oxidation during mashing
- Improves beer flavour stability
- Reduces beer ageing
- Extends beer shelf life

SPECIFICATIONS

PHYSICAL FORM:	**Powder**
COLOUR:	**Light brown**
pH (5% Solution)	**3-4**
BULK DENSITY:	**0.6 – 0.7 g/ml**
MOISTURE	**< 5%**
PATHOGENS (as Salmonella spp.)	**Absent cfu / 25g**
EFFECTIVE SULPHUR DIOXIDE AT PACKAGING:	**25 – 26%**

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

DOSAGE & APPLICATION

Typical dosage 5-10 g/hl of cold wort at start of mashing.

(1 g/hL bring about 2,6 mg/L of SO_2)

It is recommended that ANTIOXIN SBT is added to the mashing water (*the strike water*).

ANTIOXIN SBT is active starting from low mashing temperatures (38–42°C / 100–108°F) and remains effective up to 73°C / 164°F.

AEB BREWING

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PACKAGING & STORAGE

ANTIOXIN SBT is packaged in:

1 kg net packs in cartons containing 4 kg.

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.

HANDLING & SAFETY

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

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.

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.

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