

# 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

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

## DOSAGE & APPLICATION

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

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.

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

## 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.*

## 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](http://www.aeb-group.com) or email [info@aeb-group.com](mailto:info@aeb-group.com)

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Reference: ANTIOXIN\_SBT\_TDS\_EN\_7190925\_BEER\_Italy