



ANTIOXIN SB

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 Beer antioxidizing agent

→ TECHNICAL DESCRIPTION

Antioxin SB is a powerful antioxidant that minimises or completely eliminates oxygen from beer, including bottleneck oxygen. Thanks to the optimised formula of its main active ingredients, **Antioxin SB** ensures the elimination of oxygen while protecting beer from oxidation. The distinguishing organoleptic properties of beer are therefore maintained for a period approx. Four times longer than that normally achieved with traditional antioxidant-stabilizing products. Light-coloured beers treated with **Antioxin SB** remain fresh in flavour and lively in colour for longer, with a predominance of the yellow/greenish hues and none of the dark, dim ones, typical of oxidized beer.

Antioxin SB is an ideal substitute for ascorbic acid and eliminates the problem of oxydising dehydro-ascorbic acid and the subsequent formation of degradation by products and other undesired reactions. In fact, the free radicals that form when ascorbic acid oxidizes, affect the aromatic stability of beer by bringing about the formation of secondary sulphurous compounds that produce the light struck flavour.

Thanks to it's immediate solubility, **Antioxin SB** can be added directly to beer. At normal doses of application, the product is completely odourless and the beer can consequently be bottled immediately after dosing.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium metabisulphite and its equimolecular components with suitably buffered ascorbic acid.

→ DOSAGE

2-4 g/hL of **Antioxin SB** react with 0,5-1 ppm of dissolved oxygen, equivalent to about 0,6-1,2 mL of air per 33 cL bottle.
 Every gram of **Antioxin SB** increases the SO₂ by 2,5 mg.

→ INSTRUCTIONS FOR USE

Antioxin SB should preferably be added immediately after fermentation and, at any rate, prior to bottling. The product can be added also during filtration, whereby contact with oxygen should be avoided as much as possible.

→ STORAGE AND PACKAGING

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

1 kg net packs in cartons containing 4 kg.

