



Biofine™ Clear improves the clarity by instant flocculation of undesired particulate matter such as yeast and proteins

How does Biofine™ Clear work?

Biofine™ Clear is a colloidal solution of silicon dioxide in water, complying with all legislation and allergen labelling issues and has an organic suitability status. It also fulfils the requirements stipulated by Reinheitsgebot.

Biofine™ Clear forms large aggregates with the negatively charged yeast cells, thereby increasing their rate of sedimentation.

It also removes haze forming 'sub-micron' protein particles. This results in longer filtration runs and improved colloidal stability of the beer.

Biofine™ Clear is classified as a 'Process aid' because it is completely removed from the beer under normal processing conditions.

Biofine™ Clear Benefits:

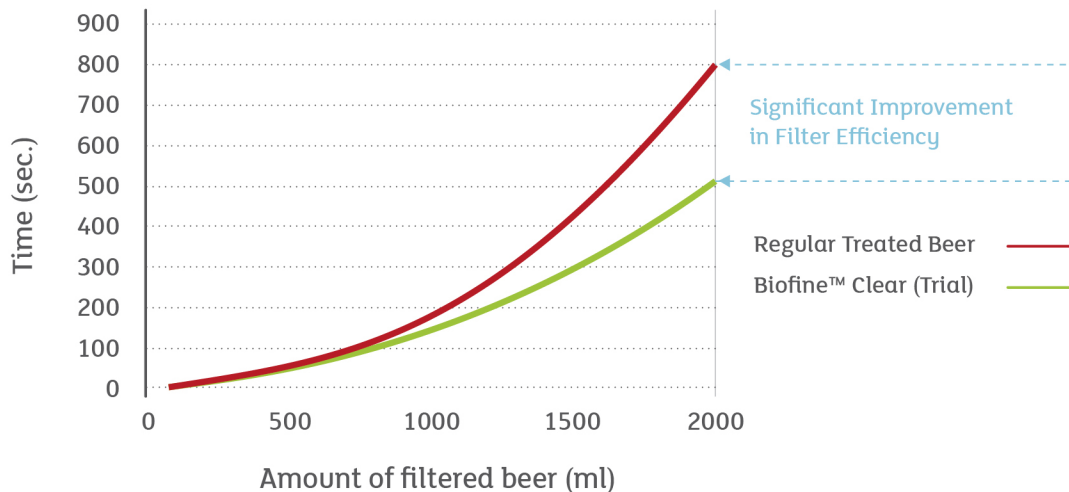
- Reduced storage time
- Increased filtration efficiency
- Reduced kieselguhr usage
- Reduced beer losses
- Reduced requirement for colloidal stabilizer
- No impact on beer flavour
- No adverse effect on beer foam

NON-GMO
KOSHER
HALAL
ORGANIC SUITABILITY
STATUS
SUITABLE FOR
VEGETARIANS AND VEGANS





Lab Trial - Filtration Efficiency



Kerry can advise on exact dose rate for your application based on type of beer, raw materials, yeast strain, process and type of filter. Dose rate is determined in the laboratory as per Kerry's optimisation SOP and it is available upon request.

Better for your Bottom Line

Commercial data confirms Biofine™ Clear offers significant process efficiencies and savings by increasing filter throughput.

	Biofine™ Clear (g/hl)	Haze (EBC) after 36 Hours	Kieselguhr (g/hl)	Filter Run (hl)	Savings (\$/1000 hl)
Trial A	50	2.9	30	10,500	210
Control A	--	15.4	140	5,000	
Trial B	75	1.9	55	11,600	230
Control B	--	23.1	180	3,500	

*Trials A & B differ with respect to filter lines and type of beer.

Key benefits:

- Reduces filter-aid consumption
- Positive impact on final beer quality/colloidal stability as measured by EBC haze

Please contact:

Jonathan Doyle, Business Development Director.
Jonathan.Doyle@Kerry.com

Kerry is a primary manufacturer of specialty brewing ingredients, a business that was founded by a master brewer over 50 years ago and also includes a range of specialty brewing enzymes.

Our enzymologists and many of our brewing researchers, are trained as master brewers because we know that to develop the optimum solution, you have to understand all aspects of the brewing process.

We work with customers in over 80 countries to develop solutions that meet their most demanding challenges.

