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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Fermcap AT (25Kg)
Kerry Code 20267862
Legacy 5B06930

Product Description An antioxidant preparation specifically formulated for use in beer

INGREDIENT LISTING

Dimethyl Polysiloxane (E 900), Polysorbate 60 (E 435), Mono and Diglycerides of fatty acids (E 471), Sodium Metabisulphite (E 223)

USAGE / APPLICATION INFORMATION

FermCap AT may be used as a antifoam agent during the wort boiling and fermentation step of the brewing process. Recommended dose rate is in the range 1-6g/hl. Depending on brewing conditions, wort gravity, yeast cell counts and temperature. The ingredients of this product may settle. For best results, the closed package should be shaken vigorously before use.

KEY PARAMETERS

Test	Min	Max	Units
Total Solids	33	39	%
pH	3	4	PH
Antifoam Efficency		10	secs

MICROBIOLOGICAL DATA

Total Viable Count	<5000 cfu/g
Enterobacteriaceae	<30 cfu/g
Yeasts & Moulds	<100 cfu/g
E. coli	Absent/25 g
Salmonella	Absent/25 g

ALLERGEN DATA	
Allergen	Present Yes/No
Beef and products thereof	No
Carrot and products thereof	No
Celery and products thereof	No
Cereals containing gluten(1)	No
Chicken meat and products thereof	No
Cocoa and products thereof	No
Coriander and products thereof	No
Corn/maize and products thereof	No
Crustaceans and products thereof	No
Egg and products thereof	No
Fish and products thereof (3)	No
Glutamate and products thereof	No
Milk and products thereof (including lactose)	No
Mustard and products thereof	No
Nuts (other than peanuts) and products thereof(2)	No
Molluscs and products thereof	No
Legumes and products thereof	No
Lupin and products thereof	No
Peanuts and products thereof	No
Pork and products thereof	No
Sesame Seeds and products thereof	No
Soybeans and products thereof	No
Sulphur Dioxide/Sulphites > 10ppm	Yes
Wheat and products thereof(4)	No
<p>Definitions conform with EU Regulation (EU) No 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act (FALCP) and ALBA-list.</p> <p>(1) i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strain</p> <p>(2) Nut allergens: Almond <i>Prunus dulcis</i> (Rosaceae) Beech nut <i>Fagus</i> spp. (Fagaceae), Brazil nut <i>Bertholletia excelsa</i> (Lecythidaceae), Butternut <i>Juglans cinerea</i> (Juglandaceae), Cashew <i>Anacardium occidentale</i> (Anacardiaceae), Chesnut (Chinese, American, European, Seguin) <i>Castanea</i> spp.(Fagaceae), Chinquapin <i>Castanea pumila</i> (Fagaceae), Coconut <i>Cocos nucifera</i> L. (Arecaceae (alt. Palmae)), Fibert/Hazelnut <i>Corylus</i> spp. (Betulaceae), Ginko nut <i>Ginkgo biloba</i> L.(Ginkgoaceae), Hickory nut <i>Carya</i> spp.(Juglandaceae), Lichee nut <i>Litchi chinensis</i> Sonn. (Sapindaceae), Macadamia nut/Bush nut <i>Macadamia</i> spp.(Proteaceae), Pecan <i>Carya illinoiesis</i> (Juglandaceae), Pine nut/Pinon nut <i>Pinus</i> spp. (Pineaceae), Pili nut <i>Canarium ovatum</i> (Burseraceae), Pistachio <i>Pistacia vera</i> L. (Anacardiaceae), Sheanut <i>Vitellaria paradoxa</i> (Sapotaceae), Walnut (English, Persian, Black, Japanase, California), Heartnut, <i>Juglans</i> spp.(Juglandaceae)</p> <p>(3) Isinglass is used as a fining agent in beer and wine. It is exempt from declaration, as defined in Annex II of Regulation (EU) No 1169/2011 as amended.</p> <p>(4) i.e. common wheat, durum wheat, club wheat, spelt, semolina, Einkorn,emmer, kamut and triticale</p>	

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
Vegan	Yes	
	Certified / Not Certified	Comment
Halal	Certified	
Kosher	Certified	

*The suitability assessments above are based on the raw materials used in the product

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy	0	kJ/100 g
Energy	0	kCal/100 g
Total Carbohydrates	0	g/100 g
Total Fat	0	g/100 g
Protein	0	g/100 g
Moisture	65	g/100 g
Ash	35	g/100 g

Data Source
 Data Source Calculated from raw material data. Values quoted should be used for guidance purposes only.

PROCESS SUMMARY

Kerry has implemented and maintains food hygiene standards and HACCP Plans in line with the requirements of food legislation.
 The Carrigaline, Co Cork site is certified against the requirements of FSSC22000 and ISO14001.

RECOMMENDED SHELF-LIFE & STORAGE

Transport & Storage Conditions: Store in dry conditions at 32°C or below but do not freeze during transportation or storage.

Shelf life (original package): 730 days (24 months)

PACKAGING

Pack Size (Net)	25 Kg
Pack Type Inner	Polydrum
Pack Type Outer	As above

HEALTH & SAFETY DATA

As per Safety Data Sheet (SDS). SDS available on request.

LEGISLATION & WARRANTY STATEMENT

We warrant that the product is manufactured in accordance with the specification and is manufactured and packaged in compliance with all EU food and food safety legislation applicable to products of this nature at time of manufacture and sale by us.

We make no further warranty in relation to the product or as to the suitability of the product for any specific purpose or application. The user should satisfy itself as to the suitability of the product as an ingredient in a specific application or for any use whatsoever. The information supplied in this specification sheet is in accordance with our product formulation, is also based on manufacturing plant data and on data provided by our raw material suppliers and is accurate to the best of our knowledge at the date of issue of this specification. Local national regulations should also be consulted by user in relation any specific application and in relation to appropriate ingredient declarations as legislation may vary from country to country.

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