



Kerry Food Ingredients (Cork) Limited
Kilnagleary,
Carrigaline,
Cork Ireland

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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name BIOFINE P19
Kerry Code 20267843
Legacy 5B00449

Product Description A purified isinglass finings agent.

INGREDIENT LISTING

Isinglass Finings, Malic Acid (E296), Sodium Metabisulphite (E223)

USAGE / APPLICATION INFORMATION

Used as a processing aid to flocculate yeast and protein in the manufacture of beer. To prepare a standard finings solution, stir 1 kg of Biofine P19 into 200 litres of water at less than 10oC, with a high shear mixer. Continue stirring the solution for 15 - 30 minutes. Solution can then be used immediately.

If a high shear stirrer is not available, stir or recirculate with a pump for 1 hour, allow to stand for 1 - 2 hours then stir or recirculate for a further hour. Avoid temperatures in excess of 15oC.

This solution can be added immediately at a dose rate of 300 - 700 ml. per hectolitre of beer (15 - 35ppm). The optimum fining effect can be determined by varying the dose rate within this range in individual plant trials. The finings solution must be added to the beer tank in a manner which allows effective mixing with the beer. Metering into the rough beer stream as it enters the storage tank has been demonstrated to produce highly satisfactory results. Alternatively the finings contained in a stainless steel cask can be forced into the tank under CO2 pressure via the sample cock throughout the filling of the storage tank.

KEY PARAMETERS

Test	Min	Max	Units
pH	2.8	3.2	PH
Moisture		12	%
Fining efficiency	Pass		

MICROBIOLOGICAL DATA

Total Viable Count	<50000 cfu/g
Enterobacteriaceae	<30 cfu/g
Yeasts & Moulds	<100 cfu/g
E. coli	Absent/25 g
Salmonella	Absent/25 g

Kerry Code 20267843
Spec Version: 003
Spec Status: Commercialised Kerry Approved

Issue date: 27/11/2018
Revision Date: 27/11/2018

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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)	Yes
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

Definitions conform with EU Regulation (EU) No 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act (FALCP) and ALBA-list.

(1) i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strain

(2) Nut allergens: Almond *Prunus dulcis* (Rosaceae) Beech nut *Fagus* spp. (Fagaceae), Brazil nut *Bertholletia excelsa* (Lecythidaceae), Butternut *Juglans cinerea* (Juglandaceae), Cashew *Anacardium occidentale* (Anacardiaceae), Chestnut (Chinese, American, European, Seguin) *Castanea* spp.(Fagaceae), Chinquapin *Castanea pumila* (Fagaceae), Coconut *Cocos nucifera* L. (Arecaceae (alt. Palmae)), Fibert/Hazelnut *Corylus* spp. (Betulaceae), Ginko nut *Ginkgo biloba* L.(Ginkgoaceae), Hickory nut *Carya* spp.(Juglandaceae), Lichee nut *Litchi chinensis* Sonn. (Sapindaceae), Macadamia nut/Bush nut *Macadamia* spp.(Proteaceae), Pecan *Carya illinoiesis* (Juglandaceae), Pine nut/Pinon nut *Pinus* spp. (Pineaceae), Pili nut *Canarium ovatum* (Burseraceae), Pistachio *Pistacia vera* L. (Anacardiaceae), Sheanut *Vitellaria paradoxa* (Sapotaceae), Walnut (English, Persian, Black, Japanase, California), Heartnut, *Juglans* spp.(Juglandaceae)

(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.

(4) i.e. common wheat, durum wheat, club wheat, spelt, semolina, Einkorn,emmer, kamut and triticale



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

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy	1,068	kJ/100 g
Energy	255	kCal/100 g
Total Carbohydrates	0	g/100 g
Total Fat	1	g/100 g
Protein	61	g/100 g
Moisture	12	g/100 g
Ash	2	g/100 g
Data Source		
Values quoted are typical and 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:	Product must be maintained in cool, dry conditions below 20°C.
Shelf life (original package):	730 days (24 months)

PACKAGING	
Pack Size (Net)	25 Kg
Pack Type Inner	MDPE Polyliner
Pack Type Outer	Fibre Drums

HEALTH & SAFETY DATA
As per Safety Data Sheet (SDS). SDS available on request.



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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.

CONFIDENTIALITY

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