

TECHNICAL DATASHEET

ARABINOL® Multistant SB

Consists of Gum Arabic, a natural hydrocolloid and used for stabilising beer foam and improving head retention. It will also enhance the mouthfeel and texture of beer.

PRODUCT PROPERTIES

COMPOSITION:

Derived from the hardened sap of the Acacia tree and purified into microgranule form.

SPECIFICATIONS

PHYSICAL FORM: Powder
COLOUR: Yellow

DENSITY: 0.35 - 0.55 g/ml

PATHOGENS (as Salmonella spp.):

Not detected/absent

HEAVY METALS (as lead): < 2 mg/kg

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

APPLICATION BENEFITS

ARABINOL® Multinstant SB is gum arabic that is harvested from the Acacia tree. It is widely used in food and beverages. In beer it acts as an effective stabiliser of beer foam and a natural agent for improving head retention. It is easily soluble in cold water making application easy, and this solubility increases with temperature.

- Stabilises beer foam
- Improves head retention
- Enhances mouthfeel and texture of the beer

DOSAGE & APPLICATION

It is recommended to add 1 - 10 g of **ARABINOL® Multinstant SB** per hl of stored beer in the BBT (bright beer tank).

The solution must be dissolved completely and, if necessary, kept under agitation to ensure complete solubilisation. When dissolved the **ARABINOL® Multinstant SB** solution must be used immediately.

It is recommended that **ARABINOL® Multinstant SB** is added to the beer in the BBT (bright beer or maturation tank) and just prior to packaging.





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Valid from: 17/01/2025

PACKAGING & STORAGE

ARABINOL® Multinstant SB is packaged in:

5 kg net packs

Please contact your local AEB customer support team for countryspecific 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.

HANDLING & SAFETY

The substance or mixture do not meet the conditions in Article 31 of UK REACH

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.

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 email info@aeb-group.com or visit us at aeb-group.com

AEB Group is a leader in yeast, yeast nutrition, fermentation, filtration, detergents, equipment and biotechnology for the beer, wine, beverage, and food industries. AEB has a global presence with production sites worldwide and dedicated R&D facilities with quality control laboratories.

