

MICROCID SB

Antimicrobial and antioxidant stabilizer

PRODUCT PROPERTIES

COMPOSITION: potassium sorbate, anhydrous citric acid, potassium metabisulfite, ascorbic acid.

Note: 22 g/hL of MICROCID SB will increase the total Sulphur Dioxide (SO₂) by 19,7 mg/L and bring about 90 mg/L of sorbic acid)

SPECIFICATIONS

PHYSICAL FORM:	Powder
COLOUR:	White
BULK DENSITY	0.4-0.5 g/ml
MOSTURE	<10%
PATHOGENS (as <i>Salmonella</i> spp.)	Absent cfu / 25g
EFFECTIVE SULPHUR DIOXIDE AT PACKAGING	8-9%

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

APPLICATION BENEFITS

MICROCID SB is an antimicrobial and antioxidant formulation designed specifically for use in the final beer. It offers a unique solution to safeguard your brew warding off yeast and bacterial spoilage based on a precise combination of sulfur dioxide and sorbic acid.

It's worth noting that the flavor threshold of potassium sorbate in beer has been documented to be approximately 130 parts per million (ppm).

When used at this recommended dosage, **MICROCID SB** offers a host of valuable benefits without compromising the sensory qualities of the finished beer product:

- Shielding against unwelcome refermentations
- Preventing oxidation that could compromise the ultimate quality of the beer

DOSAGE & APPLICATION

Add 22 g of **MICROCID SB** per hL of final beer product.

Dissolve the dose in about 10 parts of the final beer to be treated and apply uniformly to the rest of the batch at the BBT (Bright Beer Tank) or inline before packaging.

In case of unfiltered beer products, it is mandatory <1000 cfu of brewing yeast/ml of final product for the effectivity of **MICROCID SB**.

PACKAGING & STORAGE

MICROCID SB is packaged in:

1 kg net packs.

Please contact your local AEB customer support team for country-specific 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.

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.

HANDLING & SAFETY

Please refer to the Safety Data Sheet (MSDS) for further information.

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

Reference: MICROCID_SB_TDS_EN_0191023_BEER_UK