

Kerry Food Ingredients (Cork) Limited Kilnagleary,

Carrigaline, Cork, Ireland Phone: +353214376400

Fax: +353214376480

# PRODUCT SPECIFICATION

# PRODUCT DETAILS

Product Name BioHaze Product Code 20571978

# **INGREDIENT LISTING**

Gum Acacia, Tannic Acid

# **USAGE / APPLICATION INFORMATION**

**BioHaze** is a unique product from natural materials designed to deliver a cloudy appearance in beer. It is a free flowing microgranular powder that can be added to final beer. **BioHaze** acts by binding with protein molecules in beer and forming polyphenol-protein complexes. These complexes provide beer with its stable cloudy appearance.

It is recommended to prepare a 2-5% solution in water for dosing. Recommended dose rate is 50-100 g/hl (500 to 1000 ppm), which is equal to a 2.5 – 5 litres of a 2% solution, or 1-2 litres of 5% solution (wt/vol) per hl of beer. If this solution is to be used within a day of preparation, there is no need to add preservative.

# **Preparation of Solution:**

When preparing a solution of **BioHaze** a standard agitator is sufficient. It disperses easier in cold water, so it is best to use cold water, and sufficient time should be given stirring to ensure complete dissolution. Proceed as follows using standard high-speed agitator for a 1000 liters of a 2.0% solution:

- Place 1000 liters of cold water in tank and turn on the agitator until a good vortex is formed.
- Take 20 kg of BioHaze and add slowly at the vortex ensuring no lumps are formed.
- Stir until dissolved and the time will be dependent on the water temperature and the speed of agitator. The cooler the water the easier it is to disperse, however dissolution is slower at low temperatures.

KEY PARAMETERS				
Test Moisture	Min	<b>Max</b> 15	<b>Units</b> g/100g	

MICROBIOLOGICAL DATA	
Aerobic plate count	<1000 cfu/g
Enterobacteriaceae	<10 cfu/g
Yeasts & Moulds	<200 cfu/g
E. coli	Absent/25 g
Salmonella	Absent/25 g

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#### ALLERGEN DATA Present Yes/No Allergen 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 No 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), Chesnut (Chinese, American, European, Seguin) Castanea spp.(Fagaceae), Chinquapin Castanea pumila (Fagaceae), Coconut Cosos 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.

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**SUITABILITY DATA** 

Yes = Suitable. Comment/Certification

No = Unsuitable **Status** 

Yes Vegetarian (Ova-lacto) Vegan Yes

> **Certified / Not Certified** Comment

Not Certified Suitable Halal Kosher Not Certified Suitable

# **NUTRITION INFORMATION**

Nutrient	Max	Units
Energy	65	kJ/100g
Energy	15	kCal/100g
Total carbohydrates		g/100g
Total fat		g/100g
Protein	3	g/100g
Moisture		g/100g
Ash		g/100g

### **Date Source**

Values quoted are typical and should be used for guidance purposes only.

# PROCESS SUMMARY

Kerryhas 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) 20 Kg **Plastic** Pack Type Inner

Pack Type Outer Cardboard Box

# **HEALTH AND 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

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.

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