

STABILFOAM

STABILFOAM is a food grade propylene glycol alginate, specially developed and produced as foam stabilizer for beer. It gives to beer a more stable, longer-lived, creamier foam.

BENEFITS

- STABILFOAM improves the compactness of the beer head and the volume of the head.
- The creamier foam formed from beer stabilized with STABILFOAM is stable, long-lived and is very resistant to breakdown in the presence of food fats, soap or cosmetics.
- Beer treated with STABILFOAM forms an attractive, white and long-lasting lace on the glass as the beer is consumed.
- STABILFOAM helps to overcome fluctuations in wort composition due to seasonal variations in raw materials which adversely affect head retention.
- STABILFOAM maintains beer quality without affecting brilliance, palatability or flavour of beer.

APPLICATION

STABILFOAM is added to beer as dilute water solution during the final steps of the process. It is more often accomplished by the mean of a metering pump proportioning alginate solution into the beer line before final filtration or more seldom after this final filtration.

PREPARATION

Dissolve STABILFOAM slowly at the rate of 20g to maximum 50g in a liter of hot (50°C) water (distilled or softened) with rapid agitation. The use of a high speed mixer (1500 rpm) is giving the best results. The solution should be agited for thirty minutes to one hour prior to use.

Our technical advice on the uses of our materials is given without obligation. The buyer is responsible for the application and processing of our products, and he is also liable for observing any third party rights.
