

# WB MIX

(see WB-MIX-Project, Brand Final Touch)

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WB MIX is a brand maker to add to a standard base beer with low bitterness (10-12 EBU) as unique requisite to obtain a white beer with a taste and flavour close to the main commercial Belgian white beers. WB MIX is a mixture of spices selective CO<sub>2</sub> extracts and vegetal essential oils obtained by cold pressing and emulsified in water. This well balanced mixture has been designed to impart to beer the typical white beer flavour. This one is traditionally obtained as a result of the addition of several spices to the boiling kettle and to some typical metabolites produced by white beer special yeasts. Similar compounds to these typical metabolites are also found in some of the specific spices contained in WB MIX. All the components of the mixture are food grade 100% natural and they have not been in contact with any solvent apart from CO<sub>2</sub> which has the GRAS status (generally recognized as safe for food production by the FDA) and which evaporates completely after the extraction.

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## **BENEFITS**

High production flexibility as the brand characterisation comes in the latest step of the process. Nothing has to be changed in the usual production. The only requisite is to produce a base beer with a low bitterness around 10-12 bitterness units. Following the demand one fraction of the beer base can be used for the production of white beer and the other fraction is adjusted to the usual bitterness level using isomerised hop extracts (see technical leaflets of ISOTOTAL, TETRASOL, ISOHUMULEX).

Rapid market response.

## **DOSAGE**

1-2 ml/liter of beer.

## **FOOD GRADE**

This product complies with FAO/WHO JECFA and FCC recommended specifications for food grade ingredients.

## **INGREDIENTS**

Selective CO<sub>2</sub>-extracts of food grade spices (100% natural no use of additives), food grade vegetal essential oils obtained by cold pressing (100% natural no use of solvents or additives), water, 20% v/v ethanol, 1% vegetal gum.

## **LABELING**

Vegetal extracts or natural aroma compounds or spices or beer aromatized with spices (Benelux AR 31 mars 93 bière ART. 4 § 2).

## **STABILITY**

At least one year under cool storage and exclusion of light and oxygen.

## **AVAILABILITY**

Drums of 1, 5, 10, 25 kg (other packaging on demand).

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.

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Customized Brewing Solutions

Rue du Cloître, 75 - 1020 Brussels - Belgium  
FAX : 32-2-479 01 16 - PHONE : 32-2-478 56 18  
www.csbrew.com - info@csbrew.com