

# Beer Stabilizer

## IFAB PVPP SU

The IFAB PVPP su is a highly effective, 100% Polyvinylpolypyrrolidone stabilizer. It is optimized for single use, either on its own or in conjunction with other stabilizers, to offer a highly effective means of preventing non-biological haze in all types of beer and wines.

Haze in beer is mainly caused by polyphenol-protein complexes. IFAB PVPP selectively adsorbs the polyphenols that cause turbidity. Removing the excess responsible for this problem considerably improves the colloidal stability of beer. There is evidence that this also improves the stability of the taste, as the flavonoid polyphenols, in particular, are prone to polymerize to products of higher molecular weight that have a bitter taste.

IFAB PVPP is added to the beer as an aqueous suspension prior to filtration. To be fully effective, it must be in contact with the beer for at least 3 minutes before it is completely removed again by filtration together with the adsorbed polyphenols. IFAB PVPP can also be used at an earlier stage of beer production, e.g., during wort treatment or in the storage tank. However, the best results are obtained if the beer has already been largely clarified as the active surface can then not be blocked by suspended material. A low oxygen content is required for good stabilization results.



### Key Product Features

- Effective and highly selective removal of haze-producing polyphenols
- Protect against chill haze and permanent haze development
- No impacts on foam, flavor or other quality parameters
- Meets food requirements
- Packing size 20 kg cardboard drums
- Special packaging on request



Effective removal of haze



Polyvinylpolypyrrolidone



See webpage for related products



Quality specified by **IFAB** Sweden



Skandinaviska **IFAB** Filtrering AB

Hangarvägen 9

SE-42337 Torslanda, Sweden

Phone:

+46 31 92 20 70

Fax:

+46 31 92 23 32

E-mail:

info@ifab.se

Web:

www.ifab.se