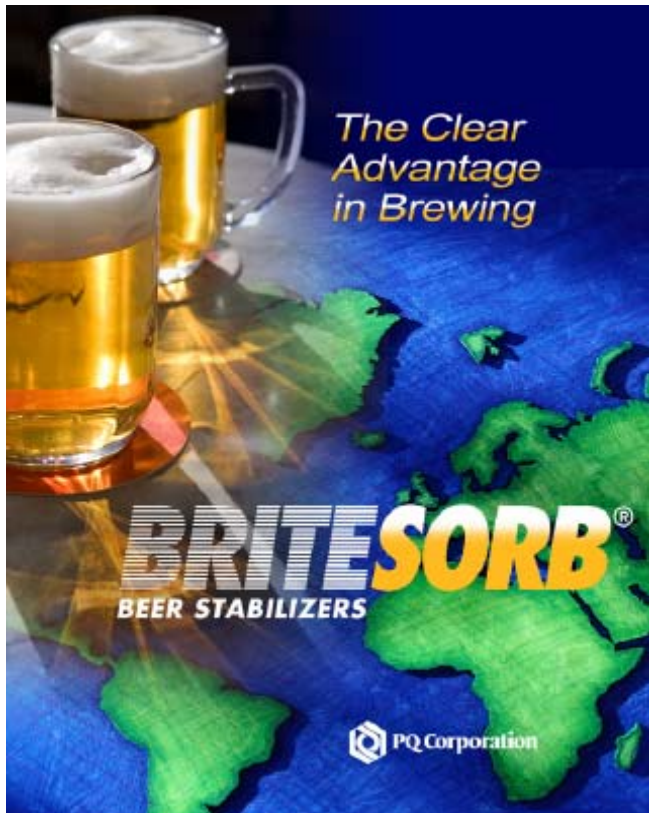


BRITESORB[®] BK200



BRITESORB BK200 is a hydrated silica xerogel powder specifically produced for beer stabilization. BRITESORB BK200 combines advantages of hydrogels and xerogels: high stabilization performance with excellent filtration and minimal dusting. BRITESORB BK200 selectively removes haze-forming proteins from beer without adversely affecting flavor, foam, or filtration rate.

BRITESORB BK200 Benefits:

- Food-grade product
- Extends non-biological beer stability by removal of haze-forming proteins
- Does not affect beer-foam active components
- Insoluble in beer. Accepted by all brewing traditions.
- Non-dusting
- Non-hazardous and environmentally friendly
- Cost-effective

BRITESORB BK200 Dose Rates:

Beers up to 70% malt ratio are typically treated with 25-40 g/hL of BRITESORB BK200 (5-10 #/100US bbl). Beers greater than 70% malt ratio can require up to 60 g/hL (15#/100USbbl). Analysis of the beer will give best dose rate. BRITESORB BK200 is best prepared as a 10% slurry in chilled de-aerated water. Contact time should be minimum 5 minutes. Filtration temperature should be maximum 32°F.

BRITESORB BK200 Storage & Handling:

Store the product in unopened bags in a dry place with temperatures between 35°F and 95°F. Product is amorphous (no crystalline silica). Avoid dusting. Please consult the MSDS available on request.

BRITESORB beer stabilizers are manufactured in our state-of-the-art production facilities to meet all regulatory requirements for food-grade silica.

Put BRITESORB BK200 to your own test. Contact us today to find out how this product can help you save time and money brewing a beer that is clearly better.

Typical Properties of BRITESORB[®] BK200

SiO ₂ , ignited basis (%), FCC standard	>94
pH (12% slurry)	5.5
Surface area (m ² /g)	600
Loss on drying @ 105°C (%)	35
Median particle diameter (µm)	15
Permeability (D'Arcy)	0.02



P.O. Box 840, Valley Forge,
Pennsylvania 19482-0840 USA
Tel.: 01-800-944-7411

www.pqcorp.com