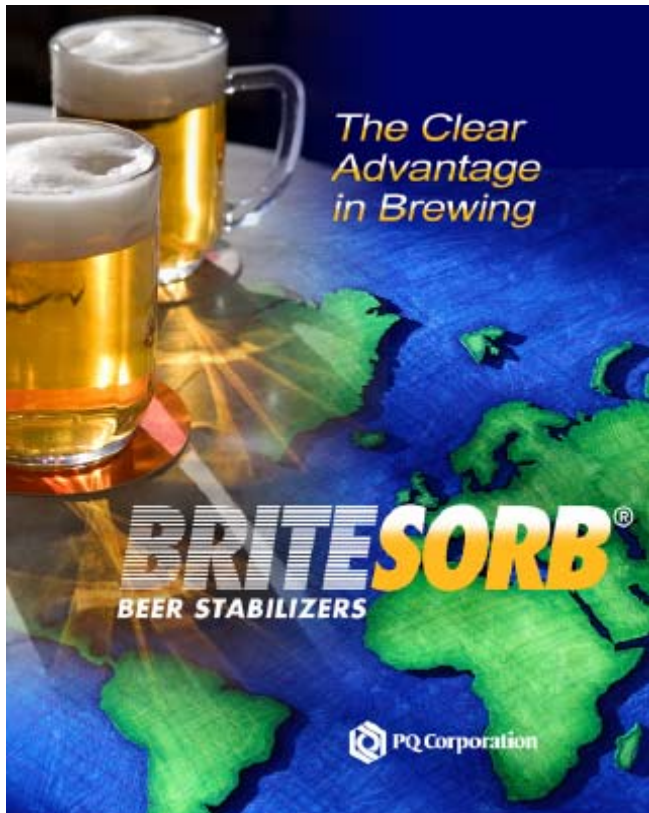


BRITESORB[®] L10



BRITESORB L10 is a silica xerogel powder specifically produced for beer stabilization. BRITESORB L10 combines good stabilization performance with excellent filtration and minimal dusting. BRITESORB L10 selectively removes haze-forming proteins from beer without adversely affecting flavor, foam, or filtration rate.

BRITESORB L10 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-hazardous and environmentally friendly.
- Cost-effective.

BRITESORB L10 Dose Rates:

Beers up to 70% malt ratio are typically treated with 25-40 g/hL of BRITESORB L10 (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 L10 is best prepared as a 10% slurry in chilled de-aerated water. Contact time should be minimum 20 minutes. Filtration temperature should be maximum 32°F.

BRITESORB L10 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 L10 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[®] L10

SiO ₂ , ignited basis (%), FCC standard	>94
pH (12% slurry)	8
Surface area (m ² /g)	500
Loss on drying @ 105°C (%)	3
Median particle diameter (µm)	10
Permeability (D'Arcy)	0.02



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