



PRODUCT NAME: PGA SOLUTION 2.7%

PRODUCT CODE: PGAS2.7

CUSTOMS TARIFF/COMMODITY CODE:13023900

PACKAGING:25 KG & 200 LITRE

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## TECHNICAL INFORMATION SHEET

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### PGA SOLUTION 2.7%—FOAM CONTROL

#### Description

PGA SOLUTION is a specially prepared food grade propylene glycol alginate derived from brown seaweed. It is used as a beer and cider foam stabiliser.

#### Benefits

- Protects beer foam against contaminants at dispense e.g. dirty glasses
- Enhances foam stability of beers with a naturally high level of foam inhibitors
- Improves foam cling to side of glass
- Improves measured head retention value in beers

#### Principle

Propylene glycol alginate is a molecule possessing both hydrophilic and hydrophobic portions, thus modifying bubble wall characteristics. PGA concentrates at the surface of the bubble with the hydrophobic end interacting with gas molecules inside and outside the bubble and the hydrophilic part in contact with water molecules in the liquid forming the bubble wall. There is less attraction between the hydrophobic groups than there is between the water molecules in which the PGA is dissolved, so the surface tension at the bubble surface is reduced, stabilising the foam structure.

#### Application

The solution of PGA SOLUTION 2.7% should be added to beer after final filtration and not in combination with any other additions.

#### Rates of Use

An addition to beer of 0.2 litres/hl of PGA Solution 2.7% will give ensure retention of beer head. To enhance the beer head, use a rate of 0.4 litres/hl. The maximum recommended addition of PGA Solution 2.7% is 0.5 litres/hl.

#### Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to determine the correct rate of use,
- Remember that PGA solutions are temperature sensitive
- Do not add PGA in combination with any other products
- Read the Safety Data sheet prior to use

#### Technical Support

For Health & Safety information on this product, please see the Safety Data Sheet (SDS)

For support and advice on the use of this product, please call or e-mail our Technical Support:-

Telephone:- + 44 (0)115 978 5494

[techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

For up to date information regarding, Kosher, Halal, Vegetarian, GMO status, or anything not mentioned on this tech sheet please email:-

[compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk) or call +44 (0)115 978 5494

## Specification

Composition	A solution of propylene glycol alginate and sodium metabisulphite		
Appearance	A clear colourless liquid		
Odour	Sulphur dioxide (SO <sub>2</sub> )		
Specific Gravity (20°C)	1.0075 ± 0.0015		
<u>Analysis</u>			
Sulphur dioxide (ppm)	500 ± 50 *		
pH	3.95 ± 0.45		
Haze (EBC)	< 2.5		
<u>Microbiological</u>			
Total Plate Count (cfu/ml)	< 100		
Yeast and Moulds (cfu/ml)	< 100		
E. coli	Absent in 1ml		
Salmonella	Absent in 25ml		
<u>Maximum Limits of Impurities</u>			
As (ppm)	3		
Pb (ppm)	10		
Heavy Metals as Pb (ppm)	40		

## Storage & Shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Maximum storage temperature is 20°C
- Recommended storage temperature is 5°C - 14°C
- Minimum storage temperature is 1°C
- The shelf life at the recommended storage temperature is 8 weeks from manufacture

## Reference

PRODUCT	PGA SOLUTION 2.7%	PRODUCT CODE	PGAS2.7
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