



PRODUCT NAME: SUPER F
PRODUCT CODE: MS_SF_
COMMODITY CODE: 28391900
COUNTRY OF ORIGIN: UNITED KINGDOM
PACKAGING: 5, 25 kgs

TECHNICAL INFORMATION SHEET

SUPER F - TANK FININGS

Description

SUPER F is a blended formulation that has been specifically designed for the rapid sedimentation of yeast, protein and other haze forming particles primarily for use in tank conditioned beer.

Benefits

- Rapid action finings to be used in maturation or conditioning tank
- Suitable for beers to be bottled
- Suitable for keg beers
- Low dosage rates
- Super F is stable at ambient temperatures
- Concentrated
- Suitable for breweries world wide

Application

Super F is best added during transfer of beer from fermentation vessel (FV) to maturation vessel or conditioning tank.

Rates of Use

This product must be mixed prior to use.

Rates of addition are typically within the range of 70ml per hectolitre up to 175ml per hectolitre. The exact rate will depend upon whether or not kettle finings have been used in the Brewhouse, the addition of auxiliary finings, the degree of yeast flocculation, yeast count, pH, temperature and the residence time on chill at the end of fermentation and the strength of the beer. Optimisations should be carried out to determine the dosage rates more accurately.

Optimisation guides can be obtained from Murphy and Son Ltd. Yeast count and viability kits can also be purchased from Murphy and Son Ltd.

Specification

COMPOSITION	A silica and polysaccharide blended formulation
APPEARANCE	Clear, colourless, liquid
Density (20°C)	1.19 - 1.22 g/cm ³
pH (25°C)	8.5 -10.5
Viscosity (25°C)	10 mPa.s max
<u>Microbiology</u>	
Bacteria	1000 cfu max
<u>Heavy Metals</u>	
Iron (Fe)	<90mg/kg Max
Lead (Pb)	<3mg/kg Max
Arsenic	<1mg/kg Max

Regulations

Main end users of Super F are in food and beverages (finings of tank beer, etc). Purity level meets EU regulations for food and beverage applications.

Storage and Handling

- All equipment should be cleaned and sanitized regularly to avoid bacterial contamination.
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature is 2°C and below 43°C to avoid irreversible gel formation precipitation.
- DO NOT freeze
- The shelf life at the recommended storage temperature is 6 months from the date of manufacture

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

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

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

Reference

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