



PRODUCT NAME:ZETOLITE 63

PRODUCT CODE:ZET63

COMMODITY CODE:25309000

PACKAGING: 250 grams, 10KG, 20 KG

TECHNICAL INFORMATION SHEET

ZETOLITE 63 - FLAVOUR MODIFICATION

Description

ZETOLITE 63 is a blend of naturally occurring volcanic material and copper salts, formulated to reduce sulphidic off flavours in fermented beverages.

Benefits

- Reduces H₂S and DMS off flavours in the fermented product
- Concentrated powder product
- Is a processing aid (not an additive)
- No residual copper left in the product

Principle

It is well known in the brewing world that zinc and copper are required by yeast in trace amounts for cell growth, respiration and reproduction. They enjoy better viability and vitality when these compounds are present in the nutritional mix presented to the yeast.

Murphy & Son Ltd in conjunction with the Zetol Cooperation have developed a product called Zetolite that can be added to wort at the start of fermentation or to beer at the start of maturation to assist in the healthy growth of yeast and in particular to either prevent or reduce the incidence of sulphidic compounds such as hydrogen sulphide or dimethyl sulphide.

Zetolite consists of an aluminosilicate carrier, commonly called zeolite, which is impregnated with either zinc or copper ions. It is a pale pink/red or dark grey powder and is dosed at low levels. There are two types of Zetolite, 63 and 65 being copper and zinc respectively.

Zetolite 63 is the copper-based product and is dosed to beer at the end of fermentation or at the start of cold maturation. It may be so that sulphur-based off-aromas have been detected in the cold beer but with low temperatures, the brewer cannot wait the time necessary to naturally remove the unwanted volatiles. By dosing Zetolite 63 into the cold beer, the residual yeast is stimulated in the presence of the copper to metabolise the sulphur off-flavours quickly away.

Application

The product should be slurried with a small amount of water or the product to which it is to be added. It should be added to fermenter or conditioning tank and mixed in with a minimal amount of aeration.

Rates of Use

The product should be added at a rate of 2 – 3 gm initially per hectolitre of fermented product, but rates of between 0.25 and 1 gm may be sufficient in some applications. It is recommended to use the higher rate if a high amount of sulphidic compounds are present in the product.

Guidelines for use

Check that the product is within its shelf life before use

Experiment with additions to determine the minimum effective rates

Read the Material Safety Data sheet prior to use

Care should be taken to avoid unnecessary skin contact during handling

Specification

COMPOSITION	A natural crystalline aluminosilicate mineral with approximated empirical formula: $(Ca, Fe, K, Mg, Na)_3 \cdot 6Si_{30}Al_6O_{72} \cdot 24H_2O$. Matrixed with mineral Copper. Typical mineralogical composition: 92%, Clinoptilolite, 4%, Copper, 3% feldspar, 1 % cristobalite.
APPEARANCE	Pink/red powdered solid
ODOUR	Earth-like

Storage & Shelf life

- Store in cool dry conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature should be stored at ambient minimum 0°C , and maximum 50°C
- The shelf life at the recommended storage temperature is 2 years from the date of manufacture

Technical Support

For Health and Safety information on this product please refer the material safety data sheet (MSDS).

For support and advice on the use of this product please contact either Frances Maud or Paul Taylor by the following methods:

Frances Maud	frances.maud@murphyandson.co.uk	+44 (0)115 978 5494
Paul Taylor	paul.taylor@murphyandson.co.uk	+44 (0)115 978 2728

Reference

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