

TECHNICAL INFORMATION SHEET: ASCORBIC ACID E300 - STABILISER

PRODUCT NAME:

ASCORBIC ACID

PRODUCT CODE:

ASCA

COMMODITY CODE:

29362700

PACKAGING:

2.5 and 25 KG

Description

Ascorbic acid is used in beer as a preservative. It is supplied as a fine white to off-white powder.

Benefits

- Is an economically effective anti-oxidant
- Reduces the susceptibility of beer to oxidation haze
- Increases the shelf-life of pasteurised and non pasteurised beers
- Prevents “papery” (oxidation) off flavours in the final product



TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

Application and rates of use

Solutions of Ascorbic acid should always be freshly prepared and treated into the bulk of the beer without delay, if possible metering into the flow of beer to tank. Anti-oxidant treatment is more efficient when added before the beer has had contact with air, i.e. as soon as practicable after fermentation. Addition of the material prior to cold storage is common practice, in which case the anti-oxidant should be added when the tank is almost full to minimise contact with air.

Rates of addition are typically within the range of 2.0 to 5.0 grams per hectolitre, dependant upon the residual oxygen level in the beer, the degree of contact with air post treatment and the required shelf-life of the product.

Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature is 5°C to 30°C
- The shelf life at the recommended storage temperature is at least one year from the date of manufacture

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