

# TECHNICAL INFORMATION SHEET:

## BIOKLEER B2

**PRODUCT NAME:****BIOKLEER B2****PRODUCT CODE:****BKB2****COMMODITY CODE:****05119190****PACKAGING:****25 LITRES**

### Description

Biokleer B2 is a fining agent which is specially formulated to remove yeast cells from suspension after fermentation. It is an off white liquid. It contains a modified naturally occurring polysaccharide effective in the fining of wine, cider and vinegar.

### Benefits

- A traditional and natural product
- Effective in a wide variety of wines, ciders and vinegars
- Causes production of large flocs, which settle rapidly to leave a bright supernatant with compact bottoms
- Precipitates both yeast and colloidal plant material
- Safe and easy to handle



#### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

#### REGULATORY COMPLIANCE INFORMATION

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

#### HEALTH & SAFETY INFORMATION

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

## 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, adding too much can cause tank bottoms to become very loose with high losses.
- Must be mixed well before use
- Read the Safety Data Sheet prior to use

## Principle

The prime function of Biokleer B2 is to remove yeast cells from suspension after fermentation. Being densely positively charged, the chitosan molecule rapidly attracts negatively charged yeast cells to form aggregates that are too large to remain in suspension and that therefore precipitate from the cider/wine/vinegar.

## Application and rates of use

After fermentation has finished, the wine/cider, should be racked off, or decanted from any sediment, into a clean, sterile container, and mixed thoroughly and allowed to stand for up to 24 hours. During this time, a precipitate will form, and settle out to leave a clear product.

The exact rate for a given beer will vary according to your plant, the recipe and the types of yeasts and adjuncts used. Biokleer B2 should be added at the rate of 3 to 10 mls per litre.

## Allergens

Biokleer B2 contains sulphur dioxide at 250-450mg/l \*

\*The sulphur dioxide specification is that at the time of manufacture. Because of its volatile nature, the level at delivery may be less than this figure.

Using Biokleer B2 at the recommended dosing rate can add up to 4.5 mg/l of sulphur dioxide.

Sulphur dioxide, sulphide and sulphites at concentration of more than 10mg/kg or 10 mg/l expressed as SO<sub>2</sub> must be labelled as allergenic (European Directive (2003/89/EC)).

Under EU Directive 2000/13/EC and 'amendments thereof' on Labelling, you will need to disclaim that, 'This product contains.....' on the product labels for the allergens listed below and products thereof.

The allergens are: Sulphur Dioxide (SO<sub>2</sub>), Fish and Crustaceans

## Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Minimum storage temperature is 1°C, maximum storage temperature is 20°C
- Recommended storage temperature is 5°C - 20°C
- Do not allow the product to freeze
- The shelf life at the recommended storage temperature is six months from the date of manufacture

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