

TECHNICAL INFORMATION SHEET: ZETOLITE 63 (COPPER) - FLAVOUR MODIFICATION

PRODUCT NAME:

ZETOLITE 63

PRODUCT CODE:

ZET63

COMMODITY CODE:

25309000

PACKAGING:

500g AND 10 Kg

Description

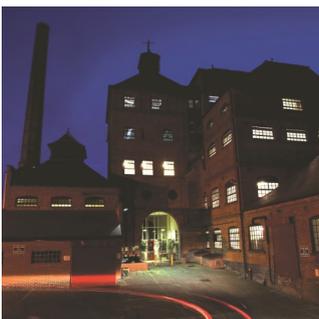
Zetolite 63 is a blend of naturally occurring volcanic material and copper salts, formulated to reduce sulphidic off flavours in fermented beverages.

Benefits

- Reduces H₂S and DMS off flavours in the fermented product
- Concentrated powdered product
- Is a processing aid (not an additive)
- No residual copper left 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 Safety Data Sheet prior to use
- Care should be taken to avoid unnecessary skin contact during handling



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)**

Principle

Zetolite products can be added to wort at the start of fermentation (Zetolite 65) 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 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 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 copper is added which reacts with sulphides present in the beer to form insoluble copper sulphide which is removed with the yeast.

Application and rates of use

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 the fermenter or conditioning tank and mixed in with a minimal amount of aeration.

If sulphidic off flavours in beer are detected Zetolite 63 should be added at a rate of 2 – 3 grams initially per hectolitre of fermented product. However, an excess of copper ions can accelerate staling of beer so for future application the dose should be optimised and lower rates may be sufficient in some cases.

Storage and 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, min. 0°C, and max. 50°C
- The shelf life at the recommended storage temperature is three years from the date of manufacture

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