

TECHNICAL INFORMATION SHEET:

ZETOLITE 65 (ZINC) - FLAVOUR MODIFICATION

PRODUCT NAME:

ZETOLITE 65

PRODUCT CODE:

ZET65

COMMODITY CODE:

25309000

PACKAGING:

250 G and 10 KG

Description

Zetolite 65 is a blend of naturally occurring volcanic material and zinc salts, formulated to prevent the occurrence of sulphidic favours in fermented beverages

Benefits

- Prevents H₂S and DMS off flavours in the fermented product
- Improves rate of yeast growth
- Prevents slow and stuck fermentations
- Concentrated powdered product
- Is a processing aid (not an additive)
- No residual zinc 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
- 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

Zinc is required by yeast in trace amounts for cell growth, respiration and reproduction. The cells enjoy better viability and vitality when it is present in the nutritional mix presented to the yeast.

Murphy & Son Ltd in conjunction with the Zetol Cooperation have developed a product called Zetolite 65 that can be added to wort at the start of fermentation 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 65 consists of an aluminosilicate carrier, commonly called zeolite, which is impregnated with zinc. It is a pale pink/red or dark grey powder and is dosed at low levels.

Application and rates of use

The product should be slurried with a small amount of water or the wort to which it is to be added. It should be added to the fermenter as the start of fermentation.

The product should be added at a rate of between 0.25 and 1 g per hectolitre of wort. It is recommended to use the higher rate if a high amount of sulphidic compounds are experienced in the product.

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 two years from the date of manufacture

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