

TECHNICAL INFORMATION SHEET: PGA SOLUTION—FOAM CONTROL

PRODUCT NAME:

PGA SOLUTION

Description

PGA (Propylene Glycol Alginate) Solution is a specially prepared food grade propylene glycol alginate derived from brown seaweed. It is used as a beer and cider foam stabiliser.

PRODUCT CODE:

PGAS

COMMODITY CODE:

13023900

Benefits**PACKAGING:**25, 200, 600 AND
1000 KG

- Protects beer foam against contaminants at dispense e.g. dirty glasses
- Enhances foam stability of beers with a naturally high level of foam inhibitors
- Improves foam cling to side of glass
- Improves measured head retention value in beers

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
- Remember that PGA solutions are temperature sensitive
- Do not add PGA in combination with any other products

**TECHNICAL SUPPORT**tel: +44 (0) 115 978 5494 | e: 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**HEALTH & SAFETY INFORMATION**Refer to the **Safety Data Sheet (SDS)**

- Read the Safety Data sheet prior to use

Application and rates of use

The PGA Solution should be added to beer after final filtration and not in combination with any other additions.

An addition to beer of 0.2 litres/hl of PGA Solution will ensure retention of beer head. To enhance the beer head, use a rate of 0.4 litres/hl. The maximum recommended addition of PGA Solution is 0.5 litres/hl.

Optimisation

Optimisation of PGA dose is difficult on a small scale without expensive equipment. As with many things in brewing trial and error using different doses within the recommended rates of use is the best way to determine the optimum dose to use. However, there is a basic test which can be carried out which will offer useful information towards optimisation:

Add a range of doses of PGA to fixed volume of beer (e.g. 1.0, 1.5, 2.0 and 2.5ml in 500ml of beer in 1000 ml beakers

Pour beer from one beaker to an empty one from a set height.

Repeat ten times

After the repeat pouring, measure the head height

Then measure time taken for the head to collapse (to at least 50%)

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 - 14°C

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