

**FOAM**

PGA SOLUTION

TECHNICAL DATA SHEET

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 foam stabiliser.

Benefits

- Protects beer foam against contaminants at dispense e.g. dirty glasses
- Enhances foam stability of beers with a naturally high level of foam inhibitors
- Enhances foam adhesion to the sides of the glass
- Improves measured head retention value in beers
- Effectively stabilises beer foam, even in the presence of modern stabilisers such as glycolipids used in NABLAB production

Principle

Propylene glycol alginate is a molecule possessing both hydrophilic and hydrophobic sites, thus modifying bubble wall characteristics. PGA concentrates at the surface of the bubble with the hydrophobic end interacting with gas molecules inside the bubble and the hydrophilic part in contact with water molecules outside the bubble in the liquid forming the bubble wall. There is less attraction between the hydrophobic groups than there is between the water molecules in which the PGA is dissolved, so the surface tension at the bubble surface is reduced, stabilising the foam structure.

PRODUCT CODE

PGAS

COMMODITY CODE

13023900

PACKAGING (kg)

25, 200, 600 & 1000 kg

STORAGE

Keep in original container.
Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 5°C - 14°C.

Do not freeze.

Location

Store in cool conditions away from direct sunlight.

Shelf Life

At the recommended storage conditions, 70 days from date of manufacture.

Application & 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 L/hL of PGA Solution will ensure retention of beer head. To enhance the beer head, use a rate of 0.4 L/hL. The maximum recommended addition of PGA Solution is 0.5 L/hL and should not be exceeded.

Dosage Optimisation :

- Add different doses of PGA solution to a fixed volume of beer (e.g. Control (no PGA addition) and 0.5-1.25 mL in 250 mL of beer poured in 500 mL beakers)
- Pour the beer from one (empty) beaker to another from a set height, repeating 10 times
- Measure the foam height, then record the time it takes for the foam to collapse to a certain level (e.g. 50% collapse)

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
- Add product after final filtration
- Remember that PGA solutions are temperature sensitive
- Do not add PGA in combination with any other products
- Read the Safety Data Sheet prior to use

TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

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

	Product name : PGA Solution
	Product code: PGAS
For Health & Safety Information refer to the Safety Data Sheet.	Doc Ref: TDS057
	Issue Date: 12/02/2025
	Issue Number: V01
	Written by: Celina Dugulin
	Authorised by: Iain Kenny