

# TECHNICAL INFORMATION SHEET:

## SUPER F – TANK FININGS

**PRODUCT NAME:****SUPER F****PRODUCT CODE:****MS\_SF\_****COMMODITY CODE:****328391900****PACKAGING:****5, ,25, KG**

### Description

SUPER F is a blended formulation that has been specifically designed for the rapid sedimentation of yeast, protein and other haze forming particles primarily for use in tank conditioned beer.

### Benefits

- Vegan friendly product
- Rapid action finings to be used in maturation or conditioning tank
- Suitable for beers to be bottled
- Suitable for keg beers
- Low dosage rates
- Super F is stable at ambient temperatures
- Concentrated
- Suitable for breweries world wide



#### 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)**

## Application

Super F is best added during transfer of beer from fermentation vessel (FV) to maturation vessel or conditioning tank.

## Rates of Use

Rates of addition are typically within the range of 70ml per hectolitre up to 175ml per hectolitre. The exact rate will depend upon whether or not kettle finings have been used in the Brewhouse, the addition of auxiliary finings, the degree of yeast flocculation, yeast count, pH, temperature and the residence time on chill at the end of fermentation and the strength of the beer. Optimisations should be carried out to determine the dosage rates more accurately.

Optimisation guides can be obtained from Murphy and Son Ltd. Yeast count and viability kits can also be purchased from Murphy and Son Ltd.

Storage conditions are between 4-30C and shelf life is 9 month from the date of manufacture

## Regulations

Main end users of Super F are in food and beverages (finings of tank beer, etc). Purity level meets EU regulations for food and beverage applications.

- All equipment should be cleaned and sanitized regularly to avoid bacterial contamination.

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<b>WRITTEN BY</b>	FM Maud	<b>AUTHORISED BY</b>	RJ Haywood