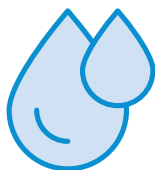


# RAPID CLARIFICATION WITH FINEST RFU



REDUCE TANK RESIDENCY POST FILTRATION BY UP TO 20 DAYS

**Finest RFU** is a ready-to-use, consistent Isinglass fining from Murphy & Son designed specifically for beer clarification in the brewery. Finest RFU is added during maturation and in cask, to rapidly boost flocculation of yeast and other particles for crystal clear results.

## FASTER FILTERABILITY

Finest is very good at removing ready formed particles such as pre-formed chill haze material which improves beer stability.

## IMPROVED STABILITY

If your beer is chilled sufficiently to throw a chill-haze before adding Finest, a substantial amount of the chill haze component will also be removed, giving a more stable beer.

## TOP TIP

With many cask-conditioned beers, the best clarity is achieved by using an auxiliary fining product such as **Alginex**, **Cellabrite**, or **Finings Adjunct** in combination with **Finest isinglass**. These products further enhance the action of Isinglass.

Auxiliary finings should not be mixed directly with Isinglass, as this would destroy the fining activity of both! Add the Auxiliary finings before (preferably 24h) the Isinglass for optimal performance.

## DID YOU KNOW

We also sell a Triple strength concentrated formula of our Isinglass called **Finest Triple**?



Finest RFU 0 = control, unfined beer (left). Finest RFU (10.4 ml/l): beer fined with Finest RFU (right)

## BENEFITS

- Collagen extracted from a natural source
- Up to 33% improvement of filterability
- Enhances beer foam stability

## THE BEST FOR CASK

- Pin bright results
- Fast reliable settling
- Good for min. 15x re-settling
- Perfect for fining in tank

## APPLICATION

### HOW MUCH TO ADD

Typical addition rates: 0.4-1.6 l/hl, depending on beer and yeast count.

### WHEN TO USE

Added at racking for cask conditioned beers or post fermentation for tank fining.

## STORAGE

### TEMPERATURE

5-14°C  
Do not allow to freeze.

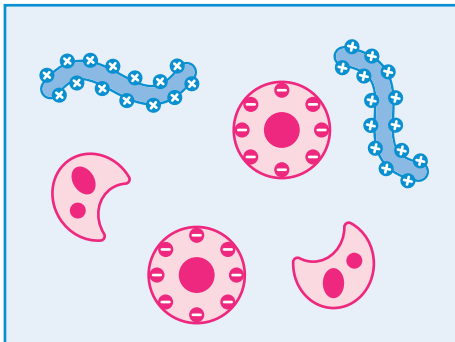
### LOCATION

Cool, sealed, and away from sunlight.

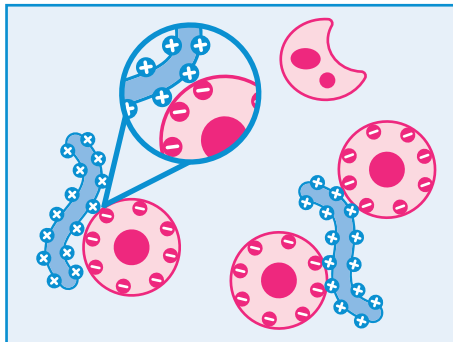
### SHELF LIFE

At the recommended storage temperature, 8 weeks from the date of manufacture.

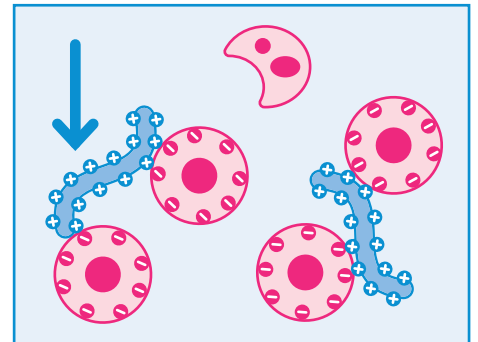
## ISINGLASS FININGS MECHANISM



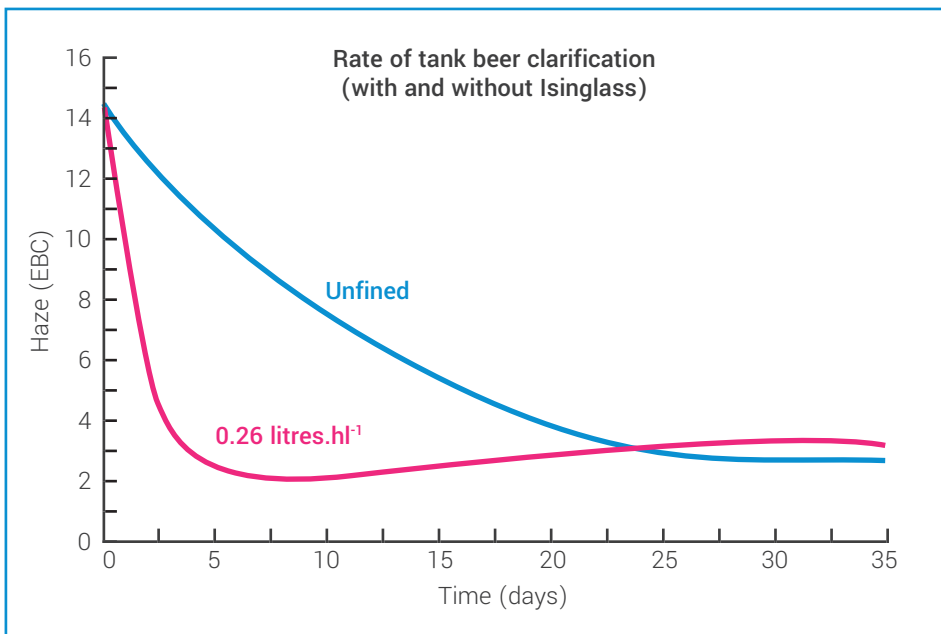
Yeast cells, dead yeast cells and high levels of neutral non-molecular proteins.



Isinglass adheres only to viable yeast cells.



Isinglass / yeast cell flocs settle, leaving dead yeast and NMPs in suspension.



## COMPARISON TRIAL RESULTS

Data collected during trials in a large brewery setting showed significant improvement in filtration performance when using Isinglass.

The addition of Isinglass finings (shown in pink in the graph opposite) reduced filtration down time and required cleaning cycles by up to 33%, boosting overall production capacity.

If this is your first time using Finest, we recommend conducting finings optimisation before the use of this product.

We offer a free finings optimisation service for all Murphy's customers, please contact [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk) for more information.

## WANT TO KNOW MORE? GET IN TOUCH

If you would like to know more about what we do, head to our website [murphyandson.co.uk](http://murphyandson.co.uk) or to speak to our technical support team, email [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)



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