

## PRESERVATIVES &amp; STABILISERS

# SALICON LIQUID

## TECHNICAL DATA SHEET

## Description

Salicon Liquid acts as a potent antimicrobial compound, giving effective prevention of biological spoilage. In addition to this its antioxidant properties confer increased physical stability and prolonged shelf life to beer. This reducing action is also important in achieving optimum conditions for the action of protease chillproofing enzymes when these are used

## Benefits

- Approved for use in food and beverage products
- Prevents microorganisms from growing and reproducing
- Prevents biological spoilage
- Has antioxidant properties
- Increases the stability and prolongs shelf life of wine, cider and beer
- Can be used for the removal of free chlorine in tap water which can cause chlorophenolic off flavours in beer

### PRODUCT CODE

SAL 30

### COMMODITY CODE

28322000

### PACKAGING (kg)

25, 250, 750 &amp; 1330 kg

### STORAGE

Keep containers sealed when not in use.

### Temperature

Recommended storage temperature is 5°C - 10°C.

### Location

Store in cool conditions away from direct sunlight.

### Shelf Life

At the recommended storage conditions, one year from date of manufacture.

## Application & Rates of Use

The product can be used as an addition to beer as a preservative, or for example as a means of preserving microbiological stability in empty casks. Suitable rates lie between 10 and 50 ppm sulphur dioxide (SO<sub>2</sub>). 10 mL Salicon Liquid 30% per hectolitre gives 30 ppm sulphur dioxide (SO<sub>2</sub>).

## Guidelines For Use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- Check local, up to date allergen legislation prior to use
- The maximum level permitted for SO<sub>2</sub> in cask conditioned beer is 50 ppm. In all other beers only 20 ppm SO<sub>2</sub> is permitted
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/ litre expressed as SO<sub>2</sub> must be labelled as allergenic
- Read the Safety Data Sheet prior to use
- Not suitable for cans, as SO<sub>2</sub> can react with the lining of beverage cans

For the maximum levels permitted for SO<sub>2</sub> in wine please refer to the following table


Type of Wine	Maximum permitted of SO <sub>2</sub> for EU Law
Red	150 mg/L(ppm)
White/rose	200 mg/L (ppm)
Sweet	300 mg/L(ppm)

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto: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](mailto:compliance@murphyandson.co.uk)**

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