



PROTOFINE L (PFL411)

NATURAL BEVERAGE CLARIFIER

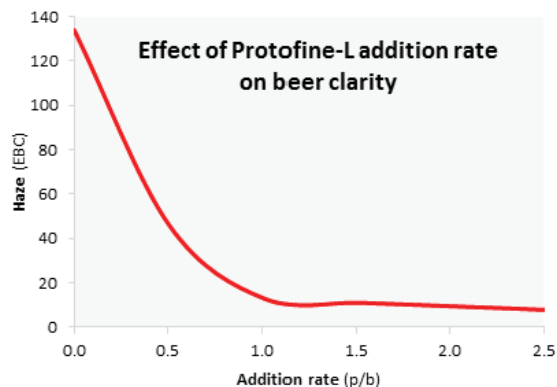
Protofine L is a food grade ready to use liquid product designed to promote the flocculation and precipitation of yeast and protein complexes during cold storage of beer and in cask beer applications.



PRINCIPLE

Protofine L is a natural, plant-derived formulation with application potential in a wide range of alcoholic beverage applications. The active components of Protofine L have been widely used throughout the food industry for many decades.

Protofine L is comparable to traditional fining products (isinglass) in performance.



PROPERTIES

PH	3.5 – 7
SO ₂	250 – 450 ppm
PROTOFINE	4.5 – 6.5 %
TVC	max 500 cfu/g
COLIFORMS	max 10 cfu/g
YEAST & MOULDS	max 100 cfu/g
SALMONELLA	absent per 25g



QUICK NOTES

BENEFITS

- Vegan friendly
- Natural-plant derived product
- Improved filtration performance
- Reduced cold storage time
- Improves beer haze and stability

TREATMENT RATE

0.5-2 pints/barrel.

APPLICATION

Protofine L should be added during transfer of beer from fermenter to cold storage tank.





TREATMENT RATES

Protofine L optimum addition rate will depend on the specific beverage but is typically in the range of 0.5-2 pints/barrel.



APPLICATION

Protofine L should be added during transfer of beer from fermenter to cold storage tank.

Protofine L contains SO₂; a 1 pint/barrel addition rate will contribute around 1.4 ppm SO₂ to the beer.



PACKAGING & STORAGE

Protofine L is supplied in 1000 litre IBCs or 25 litre polyethylene containers, subject to customer requirement. Protofine L should ideally be stored in cool (5C – 20C) conditions in unopened packaging and away from strong odors. Under these conditions the shelf-life is 12 weeks.

REGULATORY

Specific legislation may vary from country to country so local regulations should be consulted prior to using Protofine L in any specific application or product.

Protofine L Can be used as a processing aid in the UK and EU as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

For more information, please visit us at
www.lallemandbrewing.com

For any questions, you can also reach us at
abvickers@lallemand.com