



# VICANT (RED 411) BEER ANTIOXIDANT

Vicant is an anti-oxidant and anti-browning agent designed to enhance flavor and colloidal stability in beer. It is a white, crystalline powder which is fully soluble in water.

Vicant supplies sources of sulphur dioxide and ascorbate.



## PRINCIPLE

The active components function in two ways, by scavenging dissolved oxygen and blocking staling reactions.

Vicant slows the formation of off flavors, typically described as paper or cardboard, by binding with the causative carbonyl compounds, particularly trans-2-nonenal.

Vicant also contains oxygen scavengers. These act at different rates, the faster acts to protect the beer during pasteurization, the slower to protect during storage.



## BENEFITS

Improved flavor stability.

Improved colloidal stability.

Slower rate of browning.



## QUICK NOTES

### BENEFITS

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Improved colloidal stability

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### TREATMENT RATES

2-3 g/hl

### APPLICATION

Added to beer as solution at strength of 5% in deaerated liquor



## TREATMENT RATES

A treatment rate is typically in the range of 2-3 g/hl.



## APPLICATION

Vicant should be added to beer as a solution, prepared at a strength of 5% in de-aerated brewing water. Stirring should be thorough, but not overly vigorous in order to minimize oxygen up take.

Vicant should be added in line using a proportioning pump, either immediately prior to, or after filtration. Batch addition of Vicant solution should be avoided if possible to avoid the effect of localized over-concentration.



## BREWING PRACTICE

Vicant is formulated from food grade ingredients, well accepted and proven by the brewing industry as beer antioxidants.

### REGULATORY

Vicant added to beer at a rate of 3 g/hl will contribute 10mg/l Sulphur dioxide. Local regulations should be consulted.

#### EU

Sodium erythorbate ( $C_6H_7NaO_6 \cdot H_2O$ ) E 316  
Sodium Metabisulphite ( $Na_2S_2O_5$ ) E 223  
Approved under food additives via EC Directive 1333/2008 (as amended)

#### USA/FDA

Approved in Brewing Adjuncts Manual.  
Sodium Erythorbate 1/26/68 GRAS 21 CFR 182.3041 tab 9, Page 15.  
Sodium Metabisulphite 1/26/68 GRAS 21 CFR 182.3766

#### Australia/New Zealand

Permitted food additive under Food Standards Code Standard 1.3.1, Schedule 15

### CONTACT US

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