



ANTIOXIN SBT

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 Beer anti-oxidizing agent

→ TECHNICAL DESCRIPTION

Antioxin SBT is a new generation of anti-oxidizing agent especially adapted for the treatment of the malt and unmalted cereals in the brewhouse, acting and minimizing their potential of oxidation LOX (Lipoxygenase). The excellent efficiency of these anti-oxidizing agents is obtained by using them in the mash at low temperatures, ideally between 38°C and 42°C.
 Under these conditions, **Antioxin SBT** inhibits the LOX activity, responsible for the aldehyde oxidation or all other oxidizable functions present in the wort. This preventive technology ensures a better control of the raw materials, their condition of storage and their level of humidity.

Thanks to the formulation of its main active ingredients, **Antioxin SBT** ensures protection of the wort and consequently of the beer. Its composed of selective gallotannins, stabilized with classic anti-oxidizing agents which helps to eliminate the oxidation potential coming from the humidity adsorbed by the cereals. Its action starts in the mashtun and contributes to the final product a more persistent freshness, as well as improved aromas. The specific organoleptic properties of the beer are preserved for a longer period than normally achievable with traditional anti-oxidant products used prior to the packaging line. **Antioxin SBT**, which protects beer from the brewhouse onward, creates a longer shelf-life, acting closely with the traditional stabilizers to get a fresh beer and to keep colloidal stability under control. Thanks to its instant solubility, **Antioxin SBT** can be added directly to the mash once the grist and water are mixed together. At normal doses, the ascorbic acid and potassium meta-bisulfite concentrations are significantly reduced by exposure to high heat during the boil.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium meta-bisulphite, ascorbic acid, gallic tannin.

→ DOSAGE

5-10 g/hL of wort during mash

→ INSTRUCTIONS FOR USE

Antioxin SBT should be added to the water in the mashtun at the mashing-in stage.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

- 1 kg net packs in cartons containing 4 kg.
- 1 kg net packs in cartons containing 20 kg.
- 10 kg net bags.