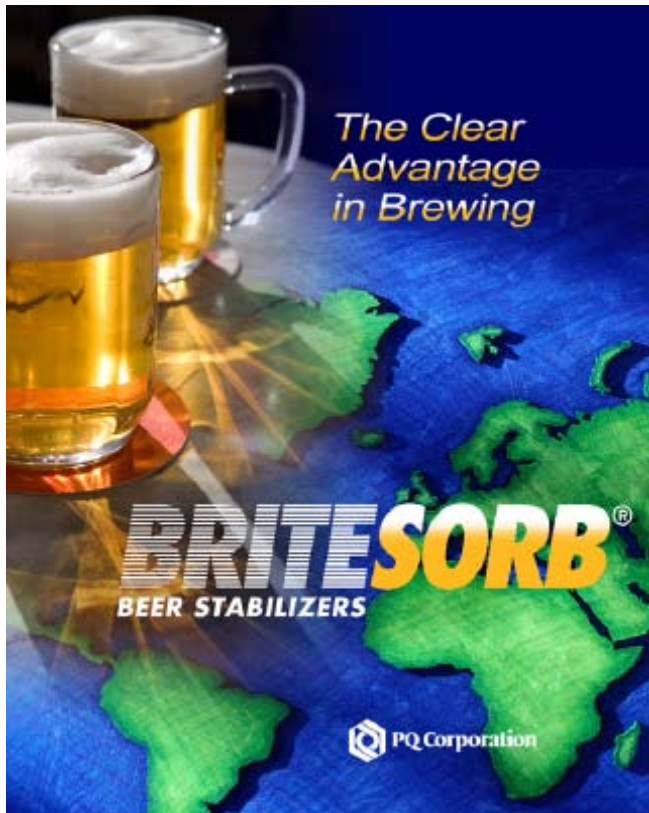


BRITESORB® XLC



BRITESORB® XLC is a silica xerogel powder specifically produced for beer stabilization. BRITESORB® XLC combines good stabilization performance with excellent filtration and minimal dusting. BRITESORB® XLC selectively removes haze-forming proteins from beer without adversely affecting flavor, foam, or filtration rate.

BRITESORB® XLC Benefits:

- Food-grade product.
- Extends non-biological beer stability by removal of haze-forming proteins.
- Does not affect beer-foam active components.
- Insoluble in beer. Accepted by all brewing traditions.
- Non-hazardous and environmentally friendly.
- Cost-effective.

BRITESORB® XLC Dose Rates:

Beers up to 70% malt ratio are typically treated with 25-40 g/hL of BRITESORB® XLC (5-10 #/100US bbl). Beers greater than 70% malt ratio can require up to 60 g/hL (15#/100USbbl). Analysis of the beer will give best dose rate. BRITESORB® XLC is best prepared as a 10% slurry in chilled de-aerated water. Contact time should be minimum 5 minutes. Filtration temperature should be maximum 32°F.

BRITESORB® XLC Storage & Handling:

Store the product in unopened bags in a dry place with temperatures between 35°F and 95°F. Product is amorphous (no crystalline silica). Avoid dusting. Please consult the MSDS available on request.

BRITESORB® beer stabilizers are manufactured in our state-of-the-art production facilities to meet all regulatory requirements for food-grade silica.

Put BRITESORB® XLC to your own test. Contact us today to find out how this product can help you save time and money brewing a beer that is clearly better.

Typical Properties of BRITESORB® XLC

SiO ₂ , ignited basis (%), FCC standard	>94
pH (5% slurry)	6
Loss on ignition @ 1,000°C (%)	7
Median particle diameter (µm)	12
Permeability (D'Arcy)	0.1



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