

DRIFINE S (DRS411) BEER CLARIFICATION

Drifine S is purified isinglass in convenient powder form. It is added to beer at the end of fermentation to speed maturation and improve filtration by removing yeasts and protein particles. For ease of use Drifine S in its standard form includes the necessary food grade acid, dispersal agent and preservative (sulphur dioxide) already blended.



PRINCIPLE

The active component of Drifine S is isinglass (collagen). It is derived from the swim bladder of fish. Processing into finished form involves a regime of rigorous washing and sterilisation, followed by drying and milling. The precise nature of the action of collagen on yeast and proteins is not fully understood, and many suggestions have been promoted.

Collagen exists in solution as tightly bound triple helix strands which possess both positive and negative charged sites along their length. It is clear that the amino acid make-up of collagen, and specifically the high proportion of proline and hydroxyproline, contributes to its remarkable ability to remove both yeasts and proteins so effectively.

In a typical application greater than 95% of yeast and 90% of protein particles are removed.



TREATMENT RATES

Drifine S addition rate may vary but would typically be around 50 mg/l.



APPLICATION

Prepare a 1% w/v solution by first dispersing 5 g Drifine S in 500 ml cold water. After a 30 minute hydration period dissolve the Drifine S by mixing vigorously for 2 to 3 minutes. This is best achieved with a hand held domestic food blender.

The Drifine S solution is added to the chilled beer at the end of fermentation. Immediately before addition of Drifine S the yeast sediment should be fully removed.



BREWING PRACTICE

Isinglass has long been used in the clarification of traditional British cask ale. In this role its effectiveness has never been rivaled, although many attempts have been made to find alternatives over the years.



QUICK NOTES

BENEFITS

Efficient clarification at low addition rates.

Unmatched 'brilliance.'

Gentle action with no associated detrimental flavor changes.

Compact sediment volume, therefore reduced losses.

Effective at low temperatures.

No additional clarifiers required.

In addition to its excellent clarification properties.

Drifine can help improve flavor and aroma characteristics

REGULATORY

The active component of Drifine S is isinglass

FDA

Isinglass is listed as Generally Recognized as Safe (GRAS) by the Food and Drug Administration (FDA) under 27 CFR 24 subpart L – 24.246.

Australia and New Zealand

Approved for use as a food processing aid under section 1.3.3. of the Food Standards Code (Schedule 18).

UK & EC

Commission Directive 2007/68/EC exempts isinglass from having to be mentioned on labels when used to clarify beer or wine.

Drifine S can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

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