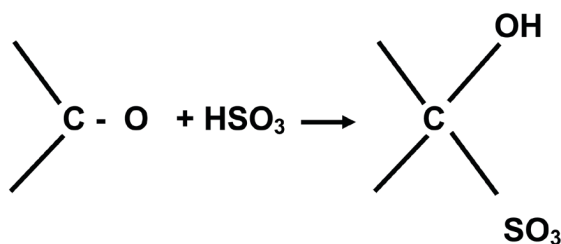


# VICANT SB (VSB 511) ANTIOXIDANT

Vicant SB is an anti oxidant and anti browning agent designed to enhance flavour and colloidal stability in beer. It is a white, crystalline powder which is fully soluble in water. Vicant SB supplies sources of sulphur dioxide and ascorbate.

## PRINCIPLE

The active components function in two ways, by scavenging dissolved oxygen and blocking staling reactions. Vicant SB slows the formation of off-flavours, typically described as paper or cardboard, by binding with the causative carbonyl compounds, particularly trans-2-nonenal.



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

## BENEFITS

- Improved flavour stability
- Improved colloidal stability
- Slower rate of browning

## TREATMENT RATES

Typically in the range 2 - 3 g/hl

## QUICK NOTES

### BENEFITS

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### TREATMENT RATES

2 - 3 g/hl

### APPLICATION

Add directly to mash vessel as soon as water and grist are mixed

### PACKAGING

- 10kg cartons
- 1 kg sachets



## APPLICATION

Vicant SB should be added to beer as a solution in deaerated brewing water. This should be prepared at a strength of 5% as follows: Add the water to the container or vessel first and then add the Vicant powder to the water whilst stirring thoroughly but not overly vigorously in order to minimise oxygen up-take. Vicant SB should be added in-line using a proportioning pump, either immediately prior to, or after filtration. Batch addition of Vicant SB solution should be avoided if possible to avoid the effect of localised over-concentration.



## BREWING PRACTICE

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

### REGULATORY

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

#### EU

Ascorbic acid (C<sub>6</sub>H<sub>8</sub>O<sub>6</sub>.H<sub>2</sub>O)

E300

Sodium Metabisulphite (Na<sub>2</sub>S<sub>2</sub>O<sub>5</sub>)

E223

The ingredients are permitted beer additives via EC Directive 1333/2008 (as amended)

#### USA/FDA

Ascorbic acid is GRAS: 21CFR part 182.3013

Sodium Metabisulphite is GRAS: 21CFR part 182.3766

#### Australia & New Zealand

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

### CONTACT US

For more information, please visit us at

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