

VICANT SBX (SBX511) ANTIOXIDANT

VICANT SBX is a new generation of highly effective, multi-component beer anti-oxidant designed to give maximum protection against the oxidative deterioration of beer in package. It is a beige powder which is soluble in water.



PRINCIPLE

Recent research has highlighted the importance of controlling oxidation during the initial stages of the brewing process as these reactions can result in oxidative deterioration in final packaged beer. An understanding of the biochemical reactions involved in the formation of the precursors of molecules involved in the oxidative deterioration (flavor, haze, color) of beer has allowed Lallemand Brewing scientists to formulate a new product that specifically targets the biochemical reactions that result in the production of these harmful precursors. VICANT SBX acts by:

- Inhibiting LOX activity, minimizing the production of staling aldehydes

- Chelating metal ions (Fe/Cu) which catalyze the production of reactive oxygen species (ROS) so reducing non-enzymatic autoxidation of unsaturated fatty acids

- Binding with thiol (-SH) proteins

- Preventing Maillard reactions in wort and in final beer to eliminate color change



BENEFITS

- Improved organoleptic stability

- Protection against color development/browning

- Improved wort filtration

- Protection against haze formation



TREATMENT RATES

Typically 5 – 10g per hl of wort



QUICK NOTES

BENEFITS

- Extended organoleptic stability

- Improved colloidal stability

- Improved color stability

TREATMENT RATES

5-10g/hl of wort (or 225-500g/tonne of grist)

APPLICATION

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

PACKAGING

10kg

cartons

1 kg sachets

HEAVY METALS (MAX MG/KG)

As 1

Pb 2

Hg 1

Cd 1

MICROBIOLOGICAL

Total viable count/g <100

Salmonella/25g negative

Coliforms/g <25



APPLICATION

VICANT SBX is highly soluble. Direct addition of VICANT SBX into the mash vessel immediately after the brewing water and grist have been mixed will give the optimum effect. No pre-dissolving is required.



BREWING PRACTICE

VICANT SBX is manufactured using food grade materials in our production facility in Europe. All material is approved for use in brewing.



PACKAGING & STORAGE

Vicant has a shelf life of 18 months in ideal conditions from manufacturing date.

Vicant is available in 20kg tubs and 2kg sachets.

REGULATORY

Contains gallotannins, ascorbic acid (E300), potassium metabisulphite (E224)

Ascorbic acid is

GRAS: 21CFR part 182.3013

Potassium Metabisulphite is

GRAS: 21CFR part 182.3637

Tannic acid is GRAS: 21CFR part 184.1097 and is permitted in alcoholic beverages at up to 0.015%

All ingredients are permitted food additives via FCC and JECFA

CONTACT US

For more information, please visit us at

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