



PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Biofine P19 (25Kg)
Kerry Code SAP: 20267843
Legacy: 5B00449

INGREDIENT LISTING

Isinglass Finings, E296, E223, E551

RECOMMENDED DECLARATION

Biofine P19 is a processing aid and therefore does not need to be declared on any label

USAGE / APPLICATION INFORMATION

To prepare a standard finings solution, stir 1 kg of **Biofine P19** into 200 litres of water at less than 10°C, with a high shear mixer. Continue stirring the solution for 15 - 30 minutes. Solution can then be used immediately. If a high shear stirrer is not available, stir or recirculate with a pump for 1 hour, allow to stand for 1 - 2 hours then stir or recirculate for a further hour. Avoid temperatures in excess of 15°C.

This solution can be added immediately at a dose rate of 300 - 700 ml. per hectolitre of beer (15 - 35ppm). The optimum fining effect can be determined by varying the dose rate within this range in individual plant trials. The finings solution must be added to the beer tank in a manner which allows effective mixing with the beer. Metering into the rough beer stream as it enters the storage tank has been demonstrated to produce highly satisfactory results. Alternatively the finings contained in a stainless steel cask can be forced into the tank under CO₂ pressure via the sample cock throughout the filling of the storage tank.

KEY PERFORMANCE PARAMETERS

Test	Min	Target	Max	Units
Finings		Pass		
pH	2.8		3.2	
Moisture			12	%



Kerry Ingredients & Flavours (Cork)
Kilnagleary,
Carrigaline,
Co. Cork,
Ireland.

Tel: 353 21 4376400
Fax: 353 21 4376480

MICROBIOLOGICAL DATA

(typical values only)

Test	Typical Value
TVC	<50000/g
TE	<30/g
Yeast & Moulds	<100/g
Salmonella	Absent in 25g
E Coli	Absent in 25g

Kerry Code: 20267843

Spec. Version: 002

Issue date: 18/02/2014

Revision date: 04/05/2017



ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present On Line? Yes/No	Present On Site? Yes/No
Peanuts and products thereof	NO		NO	NO
Nuts (other than peanuts) and products thereof ¹	NO		NO	NO
Cereals containing gluten (<i>calculated content</i>) ²	NO		NO	NO
Crustaceans and products thereof	NO		NO	NO
Egg and products thereof	NO		NO	NO
Fish and products thereof ³	YES	Isinglass*	YES	YES
Soybeans and products thereof	NO		NO	NO
Milk and products thereof (including lactose)	NO		NO	NO
Celery and products thereof	NO		NO	NO
Mustard and products thereof	NO		NO	NO
Sesame Seeds and products thereof	NO		NO	NO
Molluscs and products thereof	NO		NO	NO
Lupin and products thereof	NO		NO	NO
Sulphur Dioxide/Sulphites > 10ppm	YES	Sodium Metabisulphite	YES	YES

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) No 1169/2011 as amended

1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.

(2) Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains.

(3) Isinglass used as fining agent in beer and wine is except from declaration as defined in Annex II of Regulation (EU) No 1169/2011 as amended



SUITABILITY DATA

	Yes = Suitable, No = Unsuitable	Comment
Vegetarian (Ova-Lacto)	No	
Vegan	No	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	
	Certified / Not Certified	Comment
Kosher	Not Certified	
Halal	Not Certified	
Organic	Not Certified	

NUTRITION INFORMATION

Nutrient	Typical Value	Unit
Energy in kJ	1068	KJ/100g
Energy in Kcal	255	Kcal/100g
Total Carbohydrates	0	%
Total Fat	0.9	%
Protein	60.9	%

Data Source Calculated from raw material data. Values quoted should be used for guidance purposes only.

PROCESS SUMMARY

Kerry implemented and maintains hygiene procedures based on HACCP principles. Additionally the Cork site is GFSI accredited.

RECOMMENDED TRANSPORT, STORAGE & SHELF-LIFE

Transport & Storage Conditions: Product must be maintained in cool, dry conditions below 20°C
Shelf-Life (Closed Pack): 24 months (730 days)

PACKAGING

Pack Size (Net): 25
No. packs per pallet: 16
Pack Type Inner: MDPE Polyliner
Pack Type Outer: Fibre Drums
Pallet Type: Standard

LABELLING

As per standard packaging



Kerry Ingredients & Flavours (Cork)
Kilnagleary,
Carrigaline,
Co. Cork,
Ireland.

Tel: 353 21 4376400
Fax: 353 21 4376480

HEALTH & SAFETY DATA

As per SDS

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country,

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Group and must not be disclosed to any third party without prior written permission of the company.