

Technical information



CONCENTRATED LIQUID ISINGLASS FININGS (GKF211)

A006

Specification

Issue date: April 2020

Description

Liquid isinglass finings is produced by dilute acid hydrolysis of isinglass, which is derived from fish maws

Appearance

A transparent to turbid white/off-white viscous liquid

Application

Beer clarification

Addition rates

Typically diluted at 1 part plus 2 parts water and then added to beer at between 0.3 and 1.5 % v/v.

Used according to GMP.

Constituents

Isinglass, phosphoric acid, sodium metabisulphite, water

Heavy metals (max mg/kg)

As	1
Pb	5
Hg	1
Cd	1

Microbiological

TVC/g	Max 500
Coliforms/g	<10
Salmonella/25g	absent

Analysis

Parameter	Specification
Total nitrogen (TN) ppm	1600 +/- 50
Total soluble nitrogen % of TN	Minimum 85
SO ₂ ppm	600 +/- 100
pH	2.05 – 2.45

Regulatory

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

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

Packaging and Storage

GKF211 liquid isinglass finings is available in bulk tankers, 1000 litre IBCs and 25 litre polythene containers.

Store at maximum 15°C in original unopened containers or in the case of bulk deliveries, in a clean sealed (plastic or 316 grade stainless steel vessel)

Label details:

Product name

Identification code

Pack weight

Best before date

Batch number

Shelf-life

10 weeks if stored under ideal conditions.