

# INEXEED B

## Tannic acid

*Inexeed B* is a high molecular weight food grade hydrolysable tannic acid specially purified for brewing applications.

### CHARACTERISTICS

Commercial tannic acid is a naturally occurring mixture of closely related compounds called polygalloyl glucoses or polygalloyl quinic acid derivatives. For brewing applications only high molecular weight tannic acid with a polygalloyl glucose structure is technically suitable. For the production of these hydrolysable tannins, a unique continuous extraction process is used. An extensive cascade of downstream purification steps removes a variety of impurities. The purified extract is spray-dried and granulated using fluidized bed technology. *Inexeed B* is a 100 % natural material extracted from renewable plant materials using strictly controlled production facilities in accordance with the latest food GMP standards. No artificial preservatives or additives are used in the production of *Inexeed B*.

### APPLICATIONS

*Inexeed B* can be added at mashing-in to improve flavour stability. When used at mashing-in a remarkable improvement of lautering performance can be achieved. By using *Inexeed B* at the end of boiling haze forming proteins are already early on and selectively removed in the brewing process resulting in a significantly improved final colloidal stability. *Inexeed B* is typically added as a 5 – 10 % solution in brewing water. Due to its granular form *Inexeed® B* easily dissolves even at room temperature.

- **Mashing-in:** *Inexeed B* is added in the mashing water before the addition of the malt, at dosage levels of 1,5 - 4 g/hl.
- **End of boiling:** *Inexeed B* is added max. 5 min before the end of the boiling process or during the transfer to the whirlpool, typical dosage levels are 1,5 - 4 g/hl.

A combined use in mashing-in and at the end of boiling is becoming increasingly popular in the industry and combines the beneficial effects of both approaches.

### PACKAGING

*Inexeed B* is available as a granular product in a 0.5 kg package.

### STORAGE

*Inexeed B* does not require special storage conditions and has a shelf life of min. 5 years if stored in a dry area in its original closed packaging. The product is not frost sensitive and normal ambient storage conditions (i.e. 5 - 25°C, RH < 70 %) suffice. Prolonged exposure of *Inexeed B* to light can cause a gradual colour shift. This does not influence technical performance of the product. Storage of *Inexeed B* open to the atmosphere can result in moisture uptake from the surroundings, eventually leading to clumping.

Due to its granular form *Inexeed B* produces little or no dust during handling.

### HAZARD

*Inexeed B* is considered as a processing-aid under EU-Food law. In most worldwide food markets *Inexeed B* is an approved food additive/processing-aid.