



Product Data Sheet April'10 Update

Product Name: FermCap S
 Product Code: 5D01530
 Date Printed: April 27, 2010

General Description

FermCap S is a unique emulsion of an extremely effective surface active agent Dimethylpolysiloxane which prevents foam formation by reducing surface tension. **FermCap S** is classified as a "Process Aid" because of its novel feature of being completely removed from the beer under normal processing conditions. It is adsorbed onto the surface of the yeast, vessel walls and filter media. Analytical techniques accurate to 0.005 ppm cannot detect **FermCap S** in finished beer.

Application

FermCap S is used as a antifoam agent during the fermentation step of the brewing process. Typical dose rates are in the range of 1 - 8ml/hl. The dose rate is dependant on wort composition, gravity and fermentation conditions fermentation conditions.

The ingredients of this product may settle. For best results, the closed package should be shaken vigorously before use. Do not freeze, store below 32°C.

All other application information is well defined in the separate "Application Information" document in Pegasus.

Specification

All methods of analysis available on request.

Appearance :	Off white stable liquid emulsion
Antifoam efficiency :	<10 seconds
pH :	3.5 - 5.5
Solids content :	23- 28%

Microbiological Specifications

TVC :	max. 5000/g
Yeast & Moulds :	max. 100/g
Salmonella :	absent in 25g
E.Coli :	absent in 5g
Enterobacteriaceae:	max. 30/g

Legal Status

The active ingredient in **FermCap S** is included in the Miscellaneous Additives in Food Regulations1995.

FermCap S is an emulsion of Dimethylpolysiloxane (E900)

Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

Handling & Storage

The ingredients of this product may settle. For best results, the closed package should be shaken vigorously before use. Do not freeze, store below 32°C.

In unopened original Kerry Bio-Science packaging, **FermCap S** has a shelf-life of 24 months from date of manufacture. Store in dry conditions at 32°C or below but do not freeze. Product stored longer than recommended shelf-life should be retested before use, to confirm quality. Kerry will be happy to perform this function and/or send details of the assay procedure to be used.

Packaging

FermCap S is supplied in 25kgs Polydrums.

Reason for update

April'10 : CD/CR/4771 & 4774 - Update shelf life from 12 to 24 months.

Dec'09 : Amend solid content in line with spec as defined in COA.

Product Data Sheet FermCap S (5D01530)
April '07 : Include the statement "Do not allow to freeze".

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