

Beer

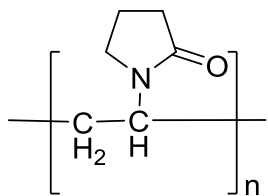
■ StarClear® (PVPP)

Name Polyvinylpolypyrrolidone (PVPP)

CAS No. 25249-54-1

Formula $(C_6H_9NO)_n$

Structure



Appearance White or yellowish-white powder

Feature Insoluble in water and all the usual organic solvents. Selectively adsorbs and remove polyphenols by the complexes. Protects against chill haze and permanent haze development. Extend the shelf life of Beer 3-6 months.

Application It can be applied to dark beer, white beer and so on. PVPP can significantly improve the color, taste and stability of beer.

Product Specification

Products	Impurity A (ppm)	Heavy metal s(ppm)	Adsorption rate(catechin,%)	Expanding volume (l/kg)
StarClear®F	≤ 10	≤ 10	≥ 55.0	≤ 6.0
StarClear®R	≤ 10	≤ 10	≥ 40.0	≤ 6.0

Packaging and Storage

Packed in 20 kg fiber drum, inner lined with PE bags

Special package is available as per request

Preserve in tight containers

Method of application

- The usage of StarClear® is to make it into 8%~12% slurry with de-aerated water and hydrate for 1 hour before use
- When StarClear® is added into the beer, we strongly recommend keep it in contact with the beer for at least 5-10 minutes to adsorbed polyphenols before it is removed by filtration.
- To be got fully effective, we recommend clarified the beer e.g. by centrifugation before StarClear® is added. To prevent the active surface be blocked by suspended material.