

# FOAMAID (PGS 411)

## BEER FOAM STABILISER

Foamaid is a liquid form of propylene glycol alginate (which is produced by the esterification of alginic acid). It is designed to give a trouble free method of enhancing and protecting beer foam.

Many years of development have been undertaken to identify both the ideal blend of seaweed species required to yield alginic acid of the necessary quality, and to optimise the critical esterification stage. Foamaid contains sodium metabisulphite (E223).



### PRINCIPLE

Foamaid stabilises beer foam in two ways. Firstly by actively interacting with foam positive, hydrophobic beer polypeptides, and secondly by reducing the impact of foam negative factors.

This latter effect explains the positive role Foamaid also plays in protecting beer foam from external contamination, particularly from grease and detergents.



### BENEFITS

Enhances and protects beer foam.



### QUICK NOTES

#### BENEFITS

Enhances beer foam  
Protects beer foam

#### TREATMENT RATES

200 – 300 ml/hl (40 – 60mg/l PGA)

#### APPLICATION

Foamaid is added to beer immediately after filtration

#### REGULATORY

##### UK and EEC

Propylene glycol alginate (E405) is an authorised food additive under Regulation 1333/2008 (as amended) which permits E405 to be added to beer to a maximum of 100 mg/litre

#### CONTACT US

For more information, please visit us at  
[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

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## TREATMENT RATES

The optimum treatment rate with Foamaid varies from beer type to beer type but typically will be in the range 200 – 300 ml/hl (40 – 60mg/l PGA)

Beer foam can benefit from higher addition rates than these, particularly when reduced levels of malt are used in the grist.



## BREWING PRACTICE

Foamaid is a well accepted brewing aid used extensively in the brewing industry.

Beer treated with Foamaid has a characteristically attractive foam, which is maintained even under less than ideal serving conditions.



## APPLICATION

Foamaid is added to beer immediately after filtration.



## PACKAGING

Foamaid is supplied in bulk tanker, 1000 litre IBC and 25 litre polythene containers.

Shelf life of Foamaid is 4 weeks from date of manufacture.

