

FOAMAID (PGS411)

G002

Specification

Issue date: November 2024

Description

Solution produced by dissolving and filtering brewing quality propylene glycol alginate (PGA) to give a solids content of approximately 2 % w/v.
Typical density is around 1.005

Appearance

Virtually colourless liquid

Application

PGA is used to stabilise beer head/foam.
Foamaid can be added to beer pre or post-filter

Addition rates

Typical addition rate is between 50 to 70ppm as PGA solids
(a 50 ml/hl addition of Foamaid is equivalent to 10 ppm PGA addition rate, based on using a 2.0% w/v solution)

Constituents

Propylene glycol alginate, sodium metabisulphite, water.

Heavy metals (max mg/kg)

As	1
Pb	5
Hg	1
Cd	1

Microbiological

Total viable count/g	≤ 200 (WLN agar)
Yeast/g	≤ 100 (WLN agar)
Coliforms/g	absent
Salmonella/25g	absent

Analysis

Parameter	Specification
Haze EBC	Maximum 5
Free Alginic acid % w/v	Maximum 0.25
pH	3.4 to 4.4
Solids % w/v	1.9 – 2.2
SO ₂ ppm	600 +/- 50
Alginic ester % w/v	1.8 +/- 0.15
Trichloroanisole ng/kg	Maximum 0.03

Regulatory

PGA (E405) is an authorized food additive that is permitted to be added to beer at up 100 mg/l via EC Regulation 1333/2008 (as amended).

Packaging and Storage

Standard packaging: 1000 litre IBCs or 25 litre polythene containers.
Store at 5 – 15°C in unopened containers
Store bulk deliveries in stainless steel (316) or plastic tanks.
Label details:
Product name
Identification code
Pack weight
Best before date
Batch number

Shelf-life

Stable for 10 weeks from date of manufacture when stored under ideal conditions in original unopened packaging.