

KIMILOID BF

BEER



KIMILOID(Propylene Glycol Alginate) is used at lower concentrations than many alternative hydrocolloids. KIMILOID BF has been used for many years in the beer industry to enhance beer foam stability.

Improve Foam Stability / Maintain a Creamy, Uniform Foam

Help overcome natural variability in the crop-based ingredients that affects foam quality. Protect foam against damage from fat, detergent and cosmetic residues on glassware.

KEY POINTS

Prepare 1-2% KIMILOID BF solution.

Ensure there is sufficient agitation in the tank before KIMILOID BF is added.

Add the KIMILOID BF solution to the beer after filtration.

The dosage of KIMILOID BF is about 40-80 ppm in the final product.

Control

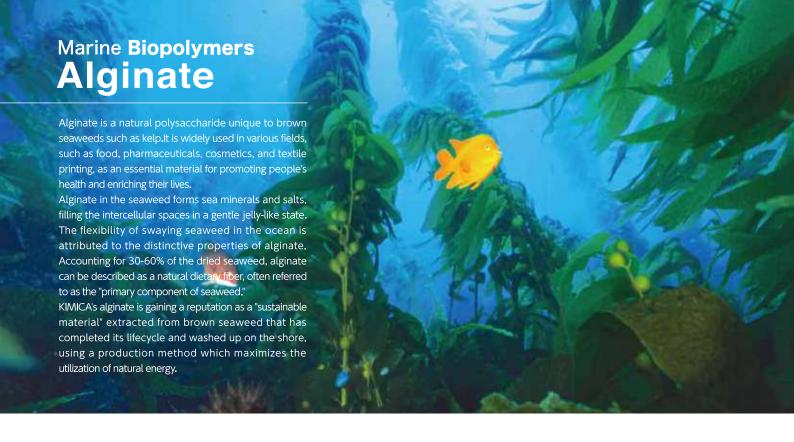


With KIMILOID



KIMILOID BF increases the hydrophobicity of the foam bubbles and form a coat around the bubbles, altering the surface tension and reducing the rate of bubble drainage (foam collapse)





KIMICA Alginate – a highly valued, sustainable material.



Nominated for the Earthshot Prize



JAPAN SDGs Award



En

Good Life Award Minister of the nviroiment Award



Green
Purchasing
Award
Minister of the
Enviroiment Awar







Food Safety, Security &
Envroimental
Contribution
Award





Sustainable Selection ★★★





Courageous Management Award











America Inc.



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