

BEERGUM-P

GUM ARABIC

General features

Beergum-P is a gum arabic specially selected for use in beer.

It is extracted from the Acacia Verek tree by drying the resin that emerges from incisions made in the bark. After being dissolved and purified through filtrations and without the use of additives, it is instantiated through a spray drying process to keep for a long time without preservatives and to have better solubility.

Beergum-P performs several beneficial functions in beer:

- Foam stabilization: Beergum-P plays a significant role in stabilizing beer foam. It increases the viscosity of the foam, thus contributing to its persistence and quality.
- CO2 control: gum arabic helps slow the release of carbon dioxide (CO2) from beer. This feature may be desirable in some beer varieties to maintain an adequate amount of carbonation.
- Improved mouthfeel: Beergum-P generally contributes to improved mouthfeel by imparting roundness and structure to the beer's flavor profile.

Composition

Kordofan gum arabic spray-dry

Dosage

From 5 to 30 g/hl as foam regulator;

As low as 30 g/hl to stabilize foam;

From 20 to 30 g/hl for an important sensory effect.

How to use

Dissolve thoroughly in warm water, preferably at a ratio of 1:10.

In case of filtrations, add after the last step: the high molecular weight may adversely affect filterability.

Packaging and storage

1 kg bag.

Store in a cool, dry place, away from heat sources.

Close the bottle/bag carefully in case of partial use.

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Beer

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