



DISCOVER AND DELIVER

MagiFoam® PGA

Beer Foam Stabiliser

MagiFoam® PGA is a beer foam stabilising agent. It is prepared from a food grade propylene glycol alginate and is both pH and microbiologically stabilised.

MagiFoam® PGA improves:

- The compactness of the beer head
- The volume of the head
- The lacing of the glass as the beer is consumed

MagiFoam® PGA protects the head from the collapsing effect of grease or detergent traces in poorly washed glasses.

MagiFoam® PGA helps to overcome fluctuations in wort composition due to seasonal variations in material which adversely affect head retention. **MagiFoam® PGA** has a concentrated foam stabilisation effect which offers substantial economies to all users of foam stabilisers.

MagiFoam® PGA powder is easy to dissolve, it is totally soluble in hot water, and does not contain particles which might give filtration problems.

Application

Dosage Rate: 0.2 – 0.6% w/v

MagiFoam® PGA powder should be dissolved and added before or after filtration. The recommended dose rate for **MagiFoam® PGA** is dependent on malt characteristics. It is recommended this is monitored to achieve optimum dose.

To dissolve **MagiFoam® PGA** the following process is recommended:

- a. When using a high speed stirrer or disperser, partially fill the mixing

- b. vessel with water and allow the stirrer to run at high speed so that a vortex is formed. Slowly add the powder to the vortex at the rate of 35 g/L.

- c. If you are mixing a solution by hand, slowly add water to the powder, stirring continuously.

In both cases, warm water (about 60°C) results in easier solubility. Reducing the concentration will also result in easier solubility.

Effectiveness Test

Different authors have recommended various ways of measuring head retention. Most, however, are designed to record "drop" in head over a period of time, and do not give a measure of the actual appearance of the head (e.g. Rudin method).

The "milk test" has been shown to give results more in line with actual practice. The test involves the pouring of beer into clean glasses, and similar glasses to which have been added 0.1 mL quantities of a 1% suspension of milk. Samples of untreated beers and **MagiFoam® PGA** treated beers are poured side by side and the heads observed for:-

- a. The closeness of the head
- b. The size of the head
- c. The lacing on the glass over a period of 5 minutes



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Safety and Enzyme Handling

Inhalation of enzyme dust and mists should be avoided. In case of contact with the skin or eyes, promptly rinse with water for at least 15 minutes.

For detailed handling information, please refer to the Material Safety Data Sheet.



Technical Services

ZYMUS welcomes the opportunity to work with customers offering technical services in application, process development and enzymatic optimisation.

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