Antioxin® SB

Beer antioxidizing agent

**ANTIOXIN® SB** is a powerful antioxidant that minimizes or completely eliminates oxygen from beer, including bottleneck oxygen.

It preserves the aromatic qualities and the freshness
Thanks to the optimal formulation of its main active ingredients, **ANTIOXIN® SB** ensures the elimination of oxygen while protecting beer from oxidation.
The distinguishing organoleptic properties of beer are therefore maintained for a period four times longer than that normally achievable with traditional antioxidant-stabilizing products.
Light-coloured beers treated with **ANTIOXIN® SB** remain fresh in flavour and lively in colour for longer, with a predominance of the yellow/greenish hues and none of the dark, dim ones, typical of oxidized beer.

It protects beer for longer than normal antioxidants
**ANTIOXIN® SB** is an ideal substitute for ascorbic acid, eliminating the problem of its tendency to oxidize to dehydroascorbic acid with the consequent formation of degradation by-products and other undesired reactions.
In fact, the free radicals that form when ascorbic acid oxidizes, affect the aromatic stability of beer by bringing about the formation of secondary sulphurous compounds that produce the lightstruck flavour.

Instant application
Thanks to its instantaneous solubility, **ANTIOXIN® SB** can be added directly to beer. At normal doses of application, the product is completely odourless and the beer can consequently be bottled immediately after the addition.

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**DOSES OF APPLICATION**
2-4 g/hL of **ANTIOXIN® SB** react with 0,5-1 ppm of dissolved oxygen, equivalent to about 0,6-1,2 mL of air per 33 cl bottle.
Every gram of **ANTIOXIN® SB** increases the SO₂ by 2,5 mg/L.

**DIRECTIONS FOR USE**
**ANTIOXIN® SB** should be added preferably immediately after fermentation and, at any rate, prior to bottling.
The product can be added also during the final filtration, taking care that is not exposed to the air while being added to the beer.

**COMPOSITION**
Potassium metabisulphite (E224), and its equimolecular combinations with suitably buffered ascorbic acid (E300).
*For application in beer.*

**PACKAGING**
10 kg bags. Prod. code 000168
1 kg packs. Prod. code 000212