**Antioxin® SBT** is a new generation of antioxidantizing agent especially adapted for the treatment of the malt and unmaltered cereals in the brewhouse, acting and minimizing their potential of oxydation LOX (Lipoxygenase).

The excellent efficiency of these antioxidantizing agents is obtained by using them during the mashing at low temperatures, ideally between 38°C and 42°C. Under these conditions, **Antioxin® SBT** inhibits the LOX activity, responsible for the aldehyde oxidation or all other oxidizable functions present in the wort.

This preventive technology ensures a better control of the raw materials, their condition of storage and their level of humidity.

It protects the aromatic properties and the freshness of the beer

Thanks to the optimal formulation of its main active ingredients, **Antioxin® SBT** ensures a better protection of the wort and consequently of the beer. Its composition made of selective galloantannins, stabilised with classic antioxidantizing agents, eliminates the oxydation potential mainly coming from the humidity adsorbed by the cereals. Its action starts from the mashing vessels and allows till the final product a more persistent freshness, as well as better aromas.

The distinguishing organoleptic properties of beer are therefore maintained for a period longer than the one normally achievable with traditional antioxidant products in the bottling line.

It improves the shelf-life of the beer

**Antioxin® SBT**, which protects beer from the brewhouse, allows to easily reach a longer shelf-life, acting closely with the traditional stabilisers to get a fresh beer and to keep colloidal stability under control.

**Instant application**

Thanks to its instantaneous solubility, **Antioxin® SBT** can be added directly to the mashing, once grist and water are mixed together. At normal doses of application, the presence of ascorbic acid and potassium metabisulfite is significaaly reduced during the process, in the wort kettle, thanks to the effect of temperature.

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**DOSES OF APPLICATION**
5-10 g/hL of wort during mashing, right after the mix of grist with water.

**DIRECTIONS FOR USE**
**Antioxin® SBT** should be added to the water to be mixed with the malt and unmaltered cereals before the mash conversion vessels.

**COMPOSITION**
Galloantannins, ascorbic acid (E300) and potassium metabisulphite (E224).

*For application in beer.*

**PACKAGING**
10 kg bags. Prod. code 001069
1 kg packs. Prod. code 002486