

PRESERVATIVES & STABILISERS

MASHLIFE

TECHNICAL DATA SHEET

Description

MashLife is a natural extract derived from pomegranates that improves flavour stability by limiting oxidative reactions. MashLife allows selective complexation and removal of iron and copper at the onset of the brewing process and thus prevents the formation of reactive oxygen species. The selective binding to haze-forming proteins, particularly those containing thiols, further improves colloidal stability and reduces the risk of the skunky light-struck off-flavour.

Benefits

- Increases antioxidative power
- Reduces staling (off-)flavours in beers
- Increases flavour stability during beer storage and transport
- Improved retention of hop bitterness
- Better resistance to sunlight
- Selective removal of haze forming proteins
- Improved retention of colour in pale beers
- No addition of flavour or colour directly from pomegranate extract

PRODUCT CODE

MASHLIFE-1K

COMMODITY CODE

13021970

PACKAGING (KG)

1KG

STORAGE

Temperature

5–25°C | 40–77°F

Location

Store in a clean, dry place.

Shelf Life

1 year from the date of manufacture if stored in a dry area in its original closed packaging.

Application and Rates of Use

1. Preparation guidance:

Prepare a 10% solution using water at approximately 50°C (to improve solubilisation).

2. Recommended dosage points during brewing:

a) Kettle Addition:

- Add solution shortly before the start of boiling, before hop addition

b) Combined Addition:

- Use 50% of the total dosage and add solution directly into brewing water before the addition of raw materials
- Add the remaining 50% to the kettle shortly before the start of boiling (before hop addition)
- This approach is suitable for higher dosage concentrations.

3. Dose rates:

Dose rates are typically between 1-2.5 g/hl for pales or 2-4 g/hl for dark or high gravity beers and high gravity beers. Addition rates depend on gravity, raw material type, water type usage and pH.

Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

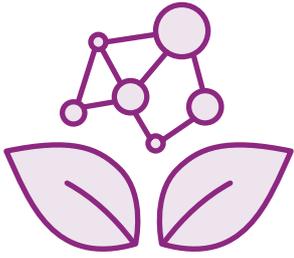
TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '[Product Specification Sheet](#)' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name : MashLife
	Product code: MASHLIFE-1K
	Doc Ref: TDS093
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 08/04/2025
	Issue Number: V04
	Written by: Celina Dugulin
	Authorised by: Iain Kenny



PRESERVATIVES & STABILISERS

BREWTY

TECHNICAL DATA SHEET

Description

Brewty is a highly effective, natural processing aid designed to enhance beer quality by improving stability and clarity. Its unique formulation is based on tannins, naturally occurring compounds that interact beneficially with proteins and other beer constituents.

Benefits

- Improved colloidal stability and beer shelf life
- Cost effective natural stabiliser
- Metal chelating and antioxidant
- Enhanced filtration and brewhouse efficiency
- Improved lauter tun performance
- Low dose rate

Principle

Brewty features high-quality gallotannins extracted and purified from tree galls or leaves. These high molecular weight gallotannins react instantly proline and thiol (-SH) containing haze-active proteins, causing rapid coagulation and flocculation. Additionally, it functions as a metal-chelating agent, preventing Fenton's reaction and thus helping to enhance flavour stability and freshness.

PRODUCT CODE

BREWTY-1K

COMMODITY CODE

32019090

PACKAGING (KG)

1KG

STORAGE**Temperature**

5–25°C | 40–77°F

Location

Dry area, sealed, and away from sunlight.

Shelf Life

5 years from the date of manufacture if stored in a dry area in its original closed packaging.

Application and Rates of Use

- At mashing in: Dose the Brewty solution in the brewing liquor PRIOR to addition of the raw materials
- End of boiling: Dose the Brewty solution 5 minutes before the end of boiling (at a time there is still enough turbulence in the kettle) OR Dose the Brewty solution IN LINE during transfer from the kettle to the whirlpool
- Typical Brewty addition rates are 1.5-4 g/hl

Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- If used in conjunction with copper finings, add the Brewty solution 5 minutes before the copper finings
- In combination with enzymes: dose the enzymes at least 5 to 10 minutes after the addition of the raw materials. Sequence of addition to mash tun: brewing liquor Brewty solution – raw materials – enzymes

Brewty is supplied as a powder, but should always be used as a solution:

- Use 10 liters of brewing water per kilogram of Brewty
- Always add water first and then Brewty gradually while stirring continuously to avoid lumps
- Continue moderate stirring until fully dissolved (brown, transparent solution)
- Note: Hot water (e.g. 40-60°C) speeds up dissolution, but cold water can also be used

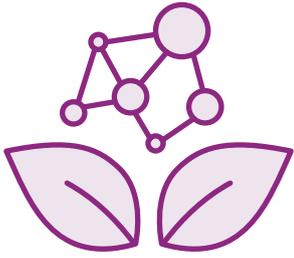
TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '**Product Specification Sheet**' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name : Brewty
	Product code: BREWTY-1K
	Doc Ref: TDS094
For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 22/01/2025
	Issue Number: V01
	Written by: Celina Dugulin
	Authorised by: Iain Kenny



PRESERVATIVES & STABILISERS

STAZE

TECHNICAL DATA SHEET

Description

Staze, a 100% natural material extracted from renewable plant materials, can be added during beer maturation processes in order to create a natural stable haze.

Benefits

- 100% natural product
- Stabilises beer haze
- Metal chelating and antioxidant
- Protects fresh beer flavour and reduces formation of off-flavours

Principle

Staze features high-quality medium to high molecular weight hydrolysable tannic acid extracted and purified from tree galls or leaves. These gallotannins ensure a consistent level of polymerisation, resulting in a permanent haze when they interact with yeast and haze-sensitive proteins. Additionally, it functions as a metal-chelating agent, preventing Fenton's reaction and thus helping to enhance flavour stability and freshness.

PRODUCT CODE

STAZE-1K

COMMODITY CODE

32019090

PACKAGING (KG)

1KG

STORAGE

Temperature

5–25°C | 40–77°F

Location

Dry area, sealed, and away from sunlight.

Shelf Life

5 years if stored in a dry area in its original closed packaging.

Application and Rates of Use

- Dose the Staze solution during transfer from fermentation to maturation OR Dose the solution via the bottom of the unitank, followed by 15-30 minutes of CO2 sparging
- After adding Staze solution (all at once) properly agitate the beer. According to temperature at least 5 minutes at 2°C, at least 20 minutes at 7°C or at least 30 minutes at 20°C
- The addition to BBTs is possible but less recommended
- When added only during bottling some sedimentation in the bottles could be expected
- Never add to the wort before whirlpool
- Before adding to the tank, perform optimisation trials by adding Staze solution to clear wort or finished beer. Once an acceptable haze is achieved, add double the dose during fermentation/ maturation (cold temperatures and oxidation will partially reduce the haze stabilising effect)
- Starting addition rates of Staze are typically 3-6 g/hl. Overdosing could lead to flock formation and clarification of the beer

Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- To improve haze stability, other stabilisation agents removing proteins should be limited. Particularly enzymes that break down proteins (proteases) or polyphenols (tannases) should be avoided

Staze is supplied as a powder, but should always be used as a solution:

- Use 10 liters of brewing water (40-60°C) per kilogram of Staze
- Always add water first and then Staze gradually while stirring continuously to avoid lumps
- Continue moderate stirring until fully dissolved (brown, transparent solution)

TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '**Product Specification Sheet**' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name: Staze
	Product code: STAZE-1K
	Issue number: 1
For Health & Safety Information refer to the Safety Data Sheet.	Date issued: 18/11/24
	Written by: Celina Dugulin
	Authorised by: Iain Kenny



Specification Sheet

Product name: Phantasm

Phantasm is a patent pending powder extract derived from Marlborough Sauvignon Blanc Grapes. It is high in Thiol precursor compounds and designed to be added during active fermentation in beer to increase tropical aromas and flavours.

Parameters	Specifications	Methods
Grapes	100%	Internal Method

Total Fat	3.0	g/100g	AOAC 948.15 OMA online (mod)
Carbohydrate	77.1	g/100g	By Calculation
Total Sugar	36.2	g/100g	Analytical Biochemistry 47, 1972
Moisture at 70°C	2.4	g/100g	AOAC 926.12 OMA online
Ash	7.9	g/100g	AOAC 920.153 OMA online
Fructose*	16.9	g/100g	In House Method
Glucose*	17.3	g/100g	In House Method

Analysis	Result	Units	Method
Faecal coliforms	Not Detected	per gram	Compendium 5th Edn 2015 Ch 9
<i>E. coli</i>	Not Detected	per gram	Compendium 5th Edn 2015 Ch 9
<i>Salmonella</i>	Not Detected	per 25g	AOAC 2016.01
Aerobic Plate Count at 35°C	1.2 x 10 ⁴	cfu/g	Compendium 5th Edn 2015 Ch 8
Coagulase positive Staphylococci	<10	cfu/g	ISO 6888-1:1999 amendment 2003
<i>Listeria</i>	Not Detected	per 25g	FDA BAM On Line
Moulds	<10	cfu/g	British Pharmacopoeia
Yeasts	2.3 x 10 ⁴	cfu/g	British Pharmacopoeia
Crude Protein	9.6	g/100g	AOAC 981.10 OMA online (mod)

Result note: The protein result has been calculated using the factor of 6.25

Composition: Sauvignon Blanc Grapes

Country of origin: New Zealand

Phantasm Limited | 9 Walmer Street | Wellington | New Zealand