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## Mr. Malt® No-Low Zyme-FAQs

### **Q. What is Mr. Malt No-Low Zyme?**

A. Mr. Malt® has repacked valuable brewing enzymes from an industry leading manufacturer to make these solutions available to brewers on a smaller scale. Home brew, brewing trials or for craft and smaller independent brewers. The enzyme is a transglucosidase enzyme which converts fermentable sugars into non-fermentable sugars through isomerization, reducing the amount available for fermentation and alcohol production whilst building body back into the beer without the “worty sweet” flavour of some no-alcohol beers. The enzyme allows for the **EASI method** of low and no alcohol production **Enzyme Addition Sugar Isomerization**. Although recipe development is required, mash protocols are the same as with standard strength beer production but with an addition of No-Low Zyme at mashing in.

### **Q. Why should I add low-alcohol or alcohol-free beers to my range?**

A. No and low beers are significantly outperforming the rest of the market, with a growth rate almost double that of other segments. This trend is likely to continue. The EASI approach offers the potential to create new, flavorful, high quality low and no alcohol beers.

### **Q. I don't like using chemicals/aids. Isn't there a more natural way to produce low and no alcohol beers?**

A. Most things are possible with beer, but there is always a compromise! Natural is a challenging term with many grey areas. Enzymes are both natural and high-tech as they are created by living organisms but are powered by clever biotechnology, much like modern beer! The EASI approach creates unique compounds called IMO (isomalto-oligosaccharides), which are non-fermentable and contribute to the body and mouthfeel, producing a more stable low and no alcohol beer. With optimized use, the RDF (Real Degree of Fermentation) can be reduced to below 40%. IMOs appear naturally in foods like sourdough, miso & sake!

### **Q. How does No-Low Zyme work?**

A. No-Low Zyme is added to the wort during mashing, and as the normal mash reactions occur, the fermentable sugars are converted into a non-fermentable form. These sugars are called IMOs, isomalto-oligosaccharides, which have low relative sweetness, a low glycemic index, and are considered prebiotics. Panose is the main IMO created during mashing with the EASI approach.



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**Q. How should I dose Mr. Malt® No-Low Zyme to achieve the desired result?**

A. To achieve a real attenuation of 40%, the maximum dosage of 500 g per 100 kg of grist should be applied, and a minimum mash stand of 60-minute mash should be performed. Ensuring mixing and even distribution through the mash is desirable for best results.

**Q. Which mashing protocol should I use?**

A. For low-alcohol beers, higher mashing temperatures are normally used to promote limit dextrins. Since the EASI approach depends on the malt's B-amylase to create maltose, lower mashing temperatures should be used. Single infusion at 63-66°C is recommended. This means that a well-modified malt with low gelatinization temperatures will be preferred.

**Q. Can it be used for other beers?**

A. Yes, why not! There might be opportunities to get creative and create new "full-bodied beers." For example, a beer with the flavor of an Imperial Stout but with "standard ABV." Experimentation is part for the fun of brewing, perhaps Mr. Malt® No-Low Zyme can be used to create whole new styles such as "Table Grape Ale" 2.8-3.8% ABV, we believe Mr. Malt® No-Low Zyme will offer creative brewers many options to make delicious beers.

**Q. Does the activity continue? How is the enzyme denatured/deactivated?**

A. The EASI approach is designed to work at typical mashing temperatures of 63-68°C. The enzyme begins to denature at 70°C and denatures rapidly at >80°C. As with malt enzymes, there will be no activity after boiling, and the sugar spectrum will be fixed. No-Low Zyme is considered a brewing aid/processing aid and is not typically labelled.

**Q. Do I need to use a maltose-negative yeast?**

A. Not necessarily. Thanks to the reduced fermentability achieved using the EASI approach, it is possible to inoculate a standard yeast strain and achieve excellent results for Low and No alcohol styles.

**Q. What about microbial and food safety?**

A. As with all beer production, hygiene control is a critical component, and the brewer must follow regulations to produce safe beverages for the consumer. For any low-alcohol beer production, hygiene is critical, as the EASI approach produces non-fermentable sugars there is a lower risk of over attenuation compared to methods that leave fermentable sugars in the beer. The analytical tools available to the brewer vary enormously, but standard tests that examine heat storage to force any potential

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deterioration should be available to everyone. External labs may prove a valuable resource.

**Q. Is Mr. Malt® No-Low Zyme a GMO?**

A. Mr. Malt No Low Zyme is not a GMO, does not contain GMOs, and is classified as a processing/brewing aid. It is produced by fermentation of microorganisms optimized through modern biotechnologies that are not present in the final product.

**Q. Is Mr. Malt® No-Low Zyme expensive?**

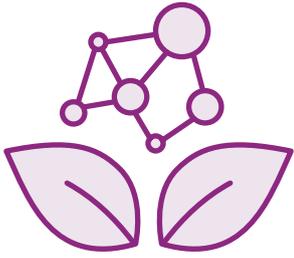
A. Mr. Malt No Low Zyme allows brewers to produce beers without costly investments in equipment. Since raw material costs are generally much lower, the cost of the enzyme can be easily integrated into production costs to produce profitable beers. In many countries, the savings from taxation can also be significant.

**Q. Who can I contact if I have questions?**

A. Our technical staff!

Italian: [davide.bombardier@mr-malt.it](mailto:davide.bombardier@mr-malt.it),

English + German: [adam.johnson@mr-malt.it](mailto:adam.johnson@mr-malt.it)



## PRESERVATIVES &amp; 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

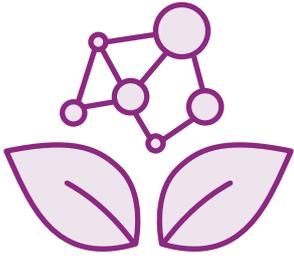
## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto: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](mailto: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 &amp; 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](mailto:techsupport@murphyandson.co.uk)

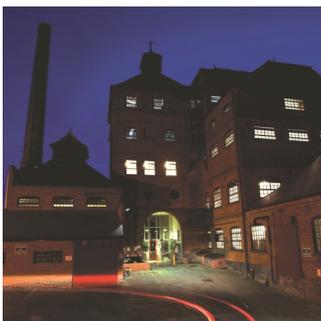
### REGULATORY COMPLIANCE INFORMATION

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

# TECHNICAL INFORMATION SHEET: PROTAFLOC TABLETS - KETTLE FININGS

<b>PRODUCT NAME:</b> PROTAFLOC TABLETS	<b>Description</b> Protafloc Tablets (E407) are a semi-refined grade carrageenan product which is added to the wort in the kettle to enhance protein removal as the wort cools.
<b>PRODUCT CODE:</b> PFT	
<b>COMMODITY CODE:</b> 13023900	<b>Benefits</b> <ul style="list-style-type: none"><li>• Brilliant wort clarity - Protafloc is optimised for removal of haze sensitive proteins from wort. It achieves clarity by precipitating virtually all haze material from cold worts and giving extensive cold break formation</li><li>• Reduced costs of beer processing - Protafloc reduces costs by removing fine proteinaceous particles, simplifying downstream fining, filtration and beer stabilisation</li><li>• Energy savings from reduced boil times - Protafloc will maintain performance even with reduced boil times</li><li>• Consistent beer fining - Protafloc can clean up worts with variable particle content presenting a more consistent beer for racking</li><li>• Prolonged beer shelf-life - Protafloc removes substantial qualities of proteinaceous haze-precursor material without affecting head retention</li></ul>
<b>PACKAGING:</b> 2 and 20 KG	



#### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

#### REGULATORY COMPLIANCE INFORMATION

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

#### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

## Principle

The active ingredient in Protafloc is a polysaccharide called carrageenan which is derived from seaweed. Carrageenan in solution is negatively charged, owing to the sulphate groups along the polysaccharide backbone. It is these charged sites which interact with wort proteins.

In solution at temperatures above 65°C, the carrageenan has a random coil structure. As the wort cools the carrageenan takes a much more compact and ordered helical structure which is thought to drag the protein particles together to form aggregates. The aggregates, having a larger particle radius, settle faster.

Kettle finings are added in the kettle only to allow the carrageenan to dissolve. Wort proteins react with carrageenan as the wort cools and settle as a cold break during fermentation to be removed along with the excess yeast.

The removal of particles and protein from wort has been demonstrated by microscopic examination of pre-filtered beers and protein assay.

As the levels of kettle finings increase, the fine particle counts decrease. It should be noted that the particles below two microns are mostly responsible for blinding filter pores.

Since Kettle Finings remove both particulate and soluble protein, and soluble protein is a component of chill haze, it is unsurprising that the colloidal stability of kettle fined beers is enhanced.

## Guidelines for use

- Check that the product is within its shelf life before use
- Ensure that the product is dispersed into the wort and does not stick to the walls of the kettle or be drawn up the stack with the steam
- Carry out optimisation trials to determine the correct rate of use
- Read the Safety Data Sheet prior to use
- DO NOT open the kettle to make the addition unless the boil has been temporarily turned off
- DO NOT add the product significantly earlier or later than the recommended time

## Application and rates of use

Protafloc Tablets should be added to the kettle five minutes prior to the end of the boil or to the whirlpool if this is not possible. This allows the powder to dissolve and disperse the carrageenan into the wort. Should Protafloc be added early in the boil, then degradation of the polymer may occur and product efficiency is lost. The reaction between wort proteins and carrageenan is pH dependant and occurs at an optimum pH of 5.3. Below pH 4.4, the reaction does not occur and little benefit is gained from using Kettle finings.

## Kettle finings optimisation procedure

The exact rate for a given wort will vary according to the brewery, the recipe and the types of malt and adjuncts used. Typical rates vary from a range of half to three tablets per hl, but a kettle finings optimisation should be carried out to determine this more accurately. Rates of use should be checked when you change supplier or move to new seasons malt.

When the dose rate increases, the clarity improves, but the level of sediment increases. Over-fining will give rise to beer losses in fermentation vessel. The optimisation procedure is as follows:

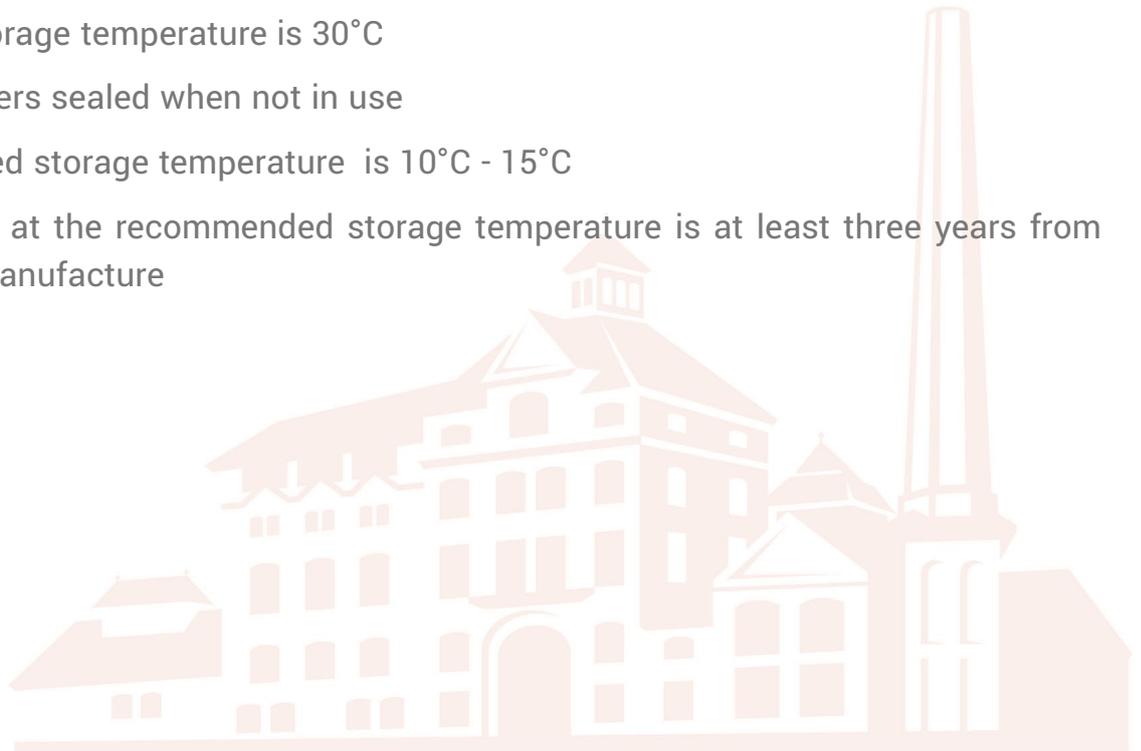
- Make up a solution of kettle finings by dissolving 1g of carrageenan product in a litre of boiling water. (This gives a 0.1% solution)
- Label seven 100 ml measuring cylinders in 5 ppm increments, including a 0ppm control up to 30ppm
- Add a range of finings rates to the 100ml measuring cylinders using a 10ml pipette (0.5 ml of kettle finings solution = 5ppm).
- Take a wort sample (approx. 2L) 15 minutes before the end of the boil and just before the addition of kettle finings.
- Fill the measuring cylinders with 100ml of hot wort.
- Record the wort clarity and appearance of the hot break.
- Cool by immersion in cold water in the bucket for 20 minutes.
- Allow to settle for 2 – 4 hrs and observe the appearance of the cold break, recording the wort clarity and cold break volume.
- Allow to stand for a full 24 hours to get a final result.

- Decide on the optimum rate of kettle finings addition for the beer in question, there should be bright clear wort and compact sediment.

**Kettle Optimisation Kits can be purchased from Murphy and Son Ltd**

## Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Maximum storage temperature is 30°C
- Keep containers sealed when not in use
- Recommended storage temperature is 10°C - 15°C
- The shelf life at the recommended storage temperature is at least three years from the date of manufacture



<b>PRODUCT</b>	PROTAFLOC TABLETS	<b>PRODUCT CODE</b>	PFT
<b>ISSUE No.</b>	6	<b>DATE</b>	23/11/21
<b>WRITTEN BY</b>	I Kenny	<b>AUTHORISED BY</b>	RJ Haywood

# TECHNICAL INFORMATION SHEET:

## SUPER F

**PRODUCT NAME:**  
**SUPER F**

**PRODUCT CODE:**  
**MS\_SF**

**COMMODITY CODE:**  
**28391900**

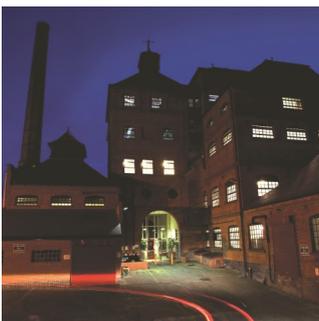
**PACKAGING:**  
**5, 25, 200, 1225 KG**

### Description

SUPER F is a blended formulation that has been specifically designed for the rapid sedimentation of yeast, protein and other haze forming particles producing bright beer..

### Benefits

- Helps achieve excellent beer clarity
- Vegan friendly product
- Rapid action finings to be used in maturation and conditioning tank
- Can be used in cask
- Low dosage rates, concentrated formulation
- Super F is stable at ambient temperatures with a long shelf life
- Suitable for breweries worldwide



#### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

#### REGULATORY COMPLIANCE INFORMATION

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

#### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

## Application

Super F can be added direct to DPV or during transfer of beer from fermentation vessel (FV) to conditioning tank. It can also be added direct to cask.

## Rates of Use

Rates of addition are typically within the range of 70ml per hectolitre up to 200ml per hectolitre. The exact rate will depend upon whether or not kettle finings have been used in the Brewhouse, the addition of auxiliary finings, the degree of yeast flocculation, yeast count, pH, temperature and the residence time on chill at the end of fermentation and the strength of the beer. Optimisations should be carried out to determine the dosage rates more accurately.

Optimisation guides can be obtained from Murphy and Son Ltd. Yeast count and viability kits can also be purchased from Murphy and Son Ltd.

## Storage and Shelf Life

Store away from bright sunlight.

Recommended storage between 2-35°C.

Do not allow the product to freeze.

Keep in original container.

Shelf life is a minimum of 9 months from the date of manufacture.

<b>PRODUCT</b>	SUPER F	<b>PRODUCT CODE</b>	MS_SF
<b>ISSUE No.</b>	5	<b>DATE</b>	09/06/2022
<b>WRITTEN BY</b>	I Kenny	<b>AUTHORISED BY</b>	RJ Haywood

INTRODUCING...

# HyperBoost™

OIL-BOOSTED HOP EXTRACT

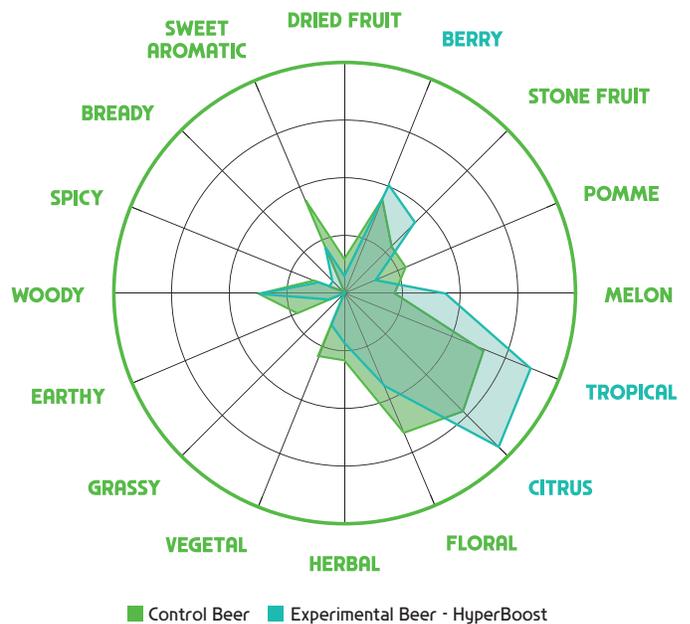


## AROMA HOP EXTRACT - BOOSTED!

HyperBoost™, formerly YCH 701, is a concentrated hop oil extract produced via a novel supercritical extraction technique. Intended to amplify hop aromatics and increase yield, HyperBoost excels at adding beautiful hop aroma anywhere pellets are normally used, including cold-side applications. HyperBoost is made from single-hop varieties to deliver variety-specific aroma boosts to your finished beer.

## VARIETIES AVAILABLE

HyperBoost is currently available in Citra®, Simcoe®, Mosaic®, and more!



"Control" was a regularly brewed recipe with T-90 pellets. "Experimental" had a portion of the whirlpool hop addition replaced with HyperBoost™. Sensory panelists detected a significant increase in berry, citrus, and tropical aromas.



## THE WHOLE PACKAGE

Through a proprietary extraction and separation process, HyperBoost is concentrated to no less than 40% oil content. It is currently ready to ship in 100g and 1kg aluminum bottles and should be stored between 20°F and 41°F (-1°C and 5°C). HyperBoost will remain fluid even at freezing temperatures, and stable in its sealed container for two years.

Elevate your efficiency! Contact your sales representative or reach out to us at [brewinghelp@yakimachief.com](mailto:brewinghelp@yakimachief.com) to learn more about HyperBoost™.

 YAKIMA CHIEF HOPS®

# FAQ

## Frequently Asked Questions



### WHAT ARE ITS KEY BENEFITS?

- Increased efficiency
- Ease of use
- Increased aroma
- Less storage space needed
- High concentrations of survivable compounds
- Reduction of waste

### HOW DO I USE IT?

Most brewers are using HyperBoost in the fermenter as an active or post-fermentation dry hop addition. It is also effective in whirlpool usage.

For dry hop additions, we recommend using HyperBoost for 25-50% of the addition and using T-90 or Cryo® pellets for the remainder of the hop charge. YCH recommends replacing up to 100% of whirlpool additions with HyperBoost.

### WHAT VARIETIES ARE AVAILABLE?

HyperBoost is currently available in Citra®, Simcoe®, Mosaic®, and more!

### WHAT IS THE SUGGESTED DOSING RATE?

Dosing will vary by process, equipment, and desired outcome. As a dry hop, we suggest starting with a replacement rate of 100:1 HyperBoost to T-90 pellets by weight (10g HyperBoost in place of 1kg T-90) to 125:1 (8g HyperBoost in place of 1 kg T-90). We suggest replacing T-90 pellet additions in the whirlpool at a rate of 50:1 by weight (20g of HyperBoost to replace 1 kg T-90). Your brewery might choose to use more or less depending on beer style or overall goal.

### WHAT IS THE DIFFERENCE BETWEEN HYPERBOOST & DYNABOOST?

HyperBoost and DynaBoost are both concentrated hop oil products, created using CO2 extraction and a novel technique. DynaBoost is a whirlpool supplement, and HyperBoost has been formulated as a suggested cold side addition. Both contain high concentrations of hop oil, with DynaBoost standardized at 20%, and HyperBoost ranging from 40-70% oil depending on the variety. DynaBoost is pourable at room temperature, while HyperBoost remains flowable even below freezing temperatures, making it easy to disperse in the fermenter – even after cold crashing.

### DOES HYPERBOOST CONTAIN ALPHA ACID?

Yes, HyperBoost contains moderate quantities of alpha acid, typically ranging from 15-40%. The alpha acid should have a negligible effect in cold-side usage scenarios, and bitterness contributions can be easily calculated for hot-side use.

### WHAT SHOULD I KNOW ABOUT SHIPPING HYPERBOOST?

Thanks to its high oil concentration, HyperBoost has a low flash point. It must be labeled, shipped, and stored according to local, state, and federal guidelines.

### MORE QUESTIONS?

We are happy to help with questions on utilization, storage, product specifications, or anything else you can think of. Contact your sales representative directly or reach out to [brewinghelp@yakimachief.com](mailto:brewinghelp@yakimachief.com).

“ON A 15-BARREL BATCH OF PALE ALE, WE REPLACED T-90S FOR HYPERBOOST™ IN THE DRY HOP AND GAINED A BARREL OF EXTRA BEER. JUST HYPERBOOST™ AND CRYO®. SO, WE USED TWO WAY MORE EFFICIENT PRODUCTS FOR AROMA, AND THEN GOT TWO EXTRA KEGS. THAT PRETTY MUCH PAYS FOR ITSELF.”

**STEVE LUKE - HEAD BREWER & FOUNDER  
CLOUDBURST BREWING, SEATTLE, WA**



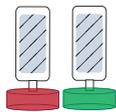


## Istruzioni per l'uso



1

SVITA I TAPPI



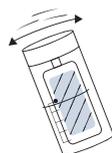
2

RIPONILI A TESTA IN GIÙ (senza toccare l'agar)



3

VERSA LA BIRRA FINO AL PUNTO INDICATO(30ml)



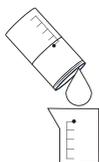
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CHIUDI E AGITA LEGGERMENTE



5

ATTENDI 60 SECONDI



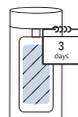
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SVUOTA LA PROVETTA



7

LASCIA SGOCCIOLARE SELF-BEER



8

CHIUDI E LASCIA A TEMPERATURA AMBIENTE PER 3 GIORNI



9

OSSERVA LE COLONIE SUL GEL

10  
VALUTA LA CONTAMINAZIONE

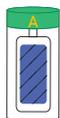


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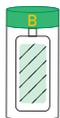
BIRRA NON CONTAMINATA

TAPPO VERDE LATO A:



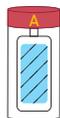
LIEVITI TOTALI

TAPPO VERDE LATO B:



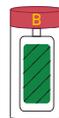
LIEVITI SELVAGGI

TAPPO ROSSO LATO A:



BATTERI ACETICI

TAPPO ROSSO LATO B:



BATTERI LATTICI

BiorSelf Srl Analysis By Yourself - P.Iva: 03784790788

E-mail: info@biorself.it

www.biorself.it

## ISTRUZIONI PER L'USO INSTRUCTIONS FOR USE



**1**

SVITA IL  
TAPPO

REMOVE CAP



**2**

RIPONILO A TESTA IN SU  
(Senza toccare l'agar)

PLACE HEAD UP  
(Do not touch the agar slide)



**3**

VERSA IL VINO FINO AL PUNTO  
INDICATO (30 ml)

POUR WINE TO THE LINE (30 ml)



**4**

CHIUDI E AGITA  
LEGGERMENTE

CLOSE AND SHAKE  
GENTLY



**5**

ATTENDI 60 SECONDI

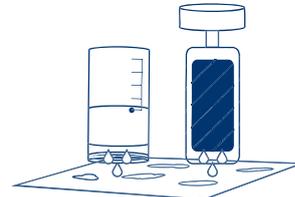
WAIT 60 SECONDS



**6**

SVUOTA IL FLACONE

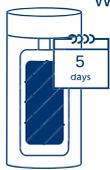
EMPTY THE CONTAINER



**7**

LASCIA SGOCCIOLARE IL SEL-BRETT

DRAIN SELF-BRETT



**8**

CHIUDI, LASCIA A TEMPERATURA  
AMBIENTE E ATTENDI 5 GIORNI

CLOSE, LEAVE AT ROOM  
TEMPERATURE AND WAIT 5 DAYS



**9**

OSSERVA SE È CAMBIATO IL  
COLORE

OBSERVE IF COLOR  
HAS CHANGED



**10**

CONTROLLA SE C'È CATTIVO  
ODORE

SMELL IF BRETT-ODORS  
DEVELOPED



**11**

OSSERVA LE COLONIE  
SULL'AGAR

OBSERVE IF YEAST COLONIES  
APPEARED IN THE AGAR

VALUTA LA CONTAMINAZIONE

**12**

EVALUATE CONTAMINATION

