



Product data

Beer Souring Blends

A series of beer souring agents that produce consistent sour beers without the time, risk, and costs associated with microbial methods

General Description:

This series of beer souring agents are specialized mixtures of organic acids formulated to mimic the acids developed in microbial souring of beers. These products are designed to remove off-note flavours and are based on a wide variety of beers.

Product Line:

	Berliner Souring Blend 1	Flanders Souring Blend	Fruit Souring Blend	X Souring Blend
Appearance	Clear, colourless liquid	Clear, colourless liquid	Clear, colourless liquid	Clear, colourless liquid
Odour	Mild lactic acid	Vinegar	Mild	Mild vinegar
SG (g/mL)	1.148-1.178	1.132-1.162	1.162-1.188	1.148-1.178
pH (neat)	≤2.0	≤2.0	≤2.0	≤2.0

Nutritional Information per 100 grams

Calories (kcal)	183	183	175	171
Total Fat (g)	0	0	0	0
Saturated Fat (g)	0	0	0	0
Trans Fat (g)	0	0	0	0
Cholesterol (mg)	0	0	0	0
Sodium (mg)	<0.15	<0.15	<0.15	<0.15
Total Carbohydrate (g)	36	36	35	34
Dietary Fiber (g)	0	0	0	0
Total Sugars (g)	0	0	0	0
Added Sugars (g)	0	0	0	0
Protein (g)	0	0	0	0
Vitamin D (g)	0	0	0	0
Calcium (mg)	<0.1	<0.1	<0.1	<0.1
Iron (mg)	<0.005	<0.005	<0.005	<0.005
Potassium (mg)	<0.15	<0.15	<0.15	<0.15

Typical Use Rate:

These products are typically used at 0.30-0.75%, but should be calibrated to the taste of the brewer and to bring the final beer to a pH between 3.0 and 3.7. The souring blend may be added anywhere in the brewing process.

Additional Information:

Products are certified Kosher-Pareve.

Raw materials used in manufacturing meet current edition Food Chemicals Codex specifications.

Allergen Status: These products do not contain any known allergens, including dairy, egg, heat soy, peanuts, fish, or shellfish

GMO Status: Product is manufactured with materials that are derived from genetically modified crops but are highly refined. During processing, any genetically modified DNA is denatured, degraded or removed and cannot be detected in measurable amounts.

Handling and Storage:

These products all have a recommended shelf life of 730 days, when stored at 13-95 °C (55-95 °F) and out of direct sunlight.

Read the Safety Data Sheet (SDS) for special handling information.

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