

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

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	Product code: STAZE-1K
	Issue number: 1
For Health & Safety Information refer to the Safety Data Sheet.	Date issued: 18/11/24
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