



SUPERIOR
PERFORMANCE

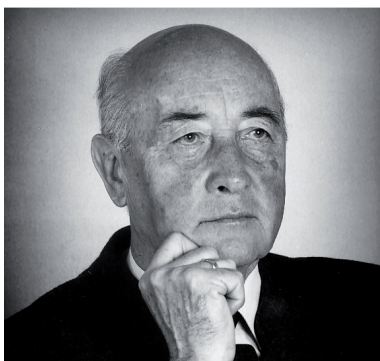


IS A MATTER OF
EXPERIENCE



LEADING TECHNOLOGY IN BEER STABILIZATION AND CLARIFICATION FOR MORE THAN 50 YEARS

STABIFIX.COM



STABIFIX WORLD-WIDE

Albania, Antigua and Barbuda, Argentina, Armenia, Austria, Australia, Azerbaijan, Barbados, Belarus, Belgium, Belize, Benin, Bolivia, Bosnia and Herzegovina, Brazil, British Virgin Islands, Bulgaria, Burundi, Cambodia, Cameroon, Canada, Cape Verde, Chile, China, Colombia, Congo, Costa Rica, Ivory Coast, Croatia, Cuba, Cyprus, Czech Republic, Denmark, Dominican Republic, Ecuador, Egypt, El Salvador, Estonia, Ethiopia, Falkland Islands, Fiji, Finland, France, Georgia, Ghana, Greece, Grenada, Guatemala, Honduras, Hongkong, Hungary, Iceland, India, Indonesia, Ireland, Israel, Italy, Jamaica, Japan, Jordan, Kazakhstan, Kenya, Korea, Kyrgyzstan, Laos, Latvia, Liberia, Lithuania, Luxembourg, Macedonia, Madagascar, Malawi, Malaysia, Malta, Mauritius, Mexico, Moldova, Monaco, Mongolia, Myanmar, Namibia, Nepal, Netherlands, New Zealand, Nicaragua, Nigeria, Norway, Panama, Paraguay, Peru, Philippines, Poland, Portugal, Romania, Russia, Saint Lucia, Saint Vincent and the Grenadines, Samoa, Senegal, Serbia and Montenegro, Seychelles, Singapore, Slovak Republic, Slovenia, South Africa, Spain, Sri Lanka, Sweden, Switzerland, Syria, Taiwan, Tanzania, Thailand, Togo, Trinidad and Tobago, Tunisia, Turkey, Tuvalu, Uganda, Ukraine, United Kingdom, United States of America, Uruguay, Uzbekistan, Venezuela, Vietnam.

STABIFIX.COM

INVENTOR OF BEER STABILIZERS



SOME 50 YEARS AGO...

... Dr. Karl Raible developed the first silica gel for protein stabilization of beer. In 1961 a patent was granted with the German patent number 1160812. Similar patent applications then followed worldwide. Since then the practice of using silica gels in the process of stabilization has become established throughout the world. Eversince, these protein stabilizers are launched under the trade name STABIFIX.

AROUND THE GLOBE

STABIFIX products are used in more than 100 countries where breweries of all sizes rely on our more than 50 years brewing know-how. As one of the best-known suppliers of brewery silica gel, the name STABIFIX is often used as a synonym for brewery silica gel. Our unique range of products and the split production in different facilities guarantee all our customers highest flexibility, best security, just in time availability and always the perfect product for any stabilization demand. Distribution partners in more than 25 countries achieve best customer service.

STABIFIX QUALITY MANAGEMENT

Since its foundation in 1961, innovation and quality improvement have been the major driving factors of STABIFIX Brauerei-Technik. The utilisation of silica gel to adsorb haze-forming proteins to achieve long lasting shelf life is the frame work for any development. In order to maintain the high standards, STABIFIX provides since 1994 a certified **TQM System** (Total Quality Management System) according to **DIN EN ISO 9001-2008**.

BEST CONSULTANCY

The team of STABIFIX likes to work very close with its customers. Professional consultancy regarding support, advice and expertise for each individual problem are self-evident. Inhouse stabilization audits in combination with our laboratories will give you assistance to optimize your process. Our brewing specialists will always lend you an ear of support and expertise in satisfying all of your questions and needs.



STABILIZATION AND CLARIFICATION PRODUCTS

STABIFIX provides the widest range of stabilization and clarification products that work for all brewing demands. Every single product is tailor-made for specific brewery applications. A vital advantage of the STABIFIX silica gel process is its effect as an adsorbing agent; no undefined reaction products remain in the beer.

Another factor is that STABIFIX silica gel, being a harmless chemical, can be produced free from water soluble substances and is easily stored for an unlimited period.

It is of great importance that beer treatment with STABIFIX silica gel excludes any negative effect on the taste of the beer.

It is more likely to enhance the flavour due to the removal of broad tasting compounds from the beer. There is no negative effect on the foam properties of the beer. Another advantage of beer stabilization with silica gel is the simple handling. Without any additional investment it is possible to apply and adapt the procedure at any time and to any special requirements of beer stability or to the composition of the beer to be treated.

Ultimately, silica gel is an ideal agent to be combined with many other stabilization procedures.



THE
BREWMASTERS'
CHOICE



FOR A
PERFECT
BALANCE



STABIFIX PRODUCTS

XEROGELS



STABIFIX SUPER

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 8 %



STABIQUICK STRONG

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 8 %



STABIFIX NT

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 18 %



STABIQUICK CL

- white powder
- SiO₂ content: approx. 94 %
- Moisture: 7 %

HYDRATED XEROGELS



STABIFIX EXTRA

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 39 %



STABIQUICK SELECT

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 39 %

HYDROGELS



STABIFIX W

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 65 %



STABIFIX W MF

- white powder
- SiO₂ content: approx. 99 %
- Moisture: 65 % for membrane filtration

TANK STABILIZER & CLARIFIER



STABIQUICK SEDI

- yellowish powder
- SiO₂ content: approx. 85 %
- Moisture: 8 %



STABISOL

- opalescent liquid
- SiO₂ content: approx. 30 % ww
- Density : 1,2 g/ml

PVPP



STABICLEAR

- polyphenoladsorber
- optimized for combined use with STABIFIX and STABIQUICK silicas
- moisture approx. 4%



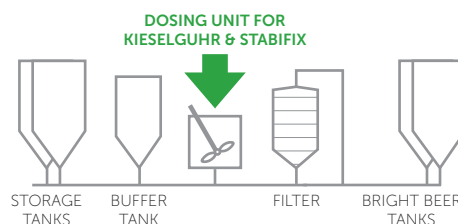


STABILIZATION & CLARIFICATION

SILICA GELS

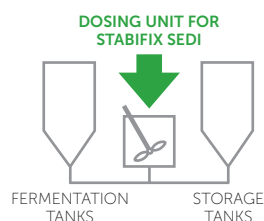
FILTRATION / MEMBRANE FILTRATION

The simplest and most common method is to use STABI-silica gel at the final beer filtration. It can be added directly into the kieselguhr dosing unit. Special silica gels are developed for membrane filtration. The required rate depends on the desired shelf life.



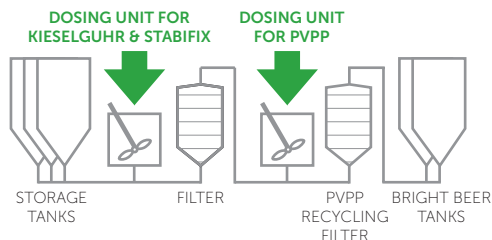
TRANSFER PROCESS

It is possible to add STABI-silica gel directly to the storage tank as practised with other stabilizers. In this case silica gel has to be added to the beer as an aqueous suspension when the beer is pumped from one storage tank to another. There the STABI-silica gel is eliminated by sedimentation. For this application STABIQUICK SEDI is recommended.



COMBINED STABILIZATION

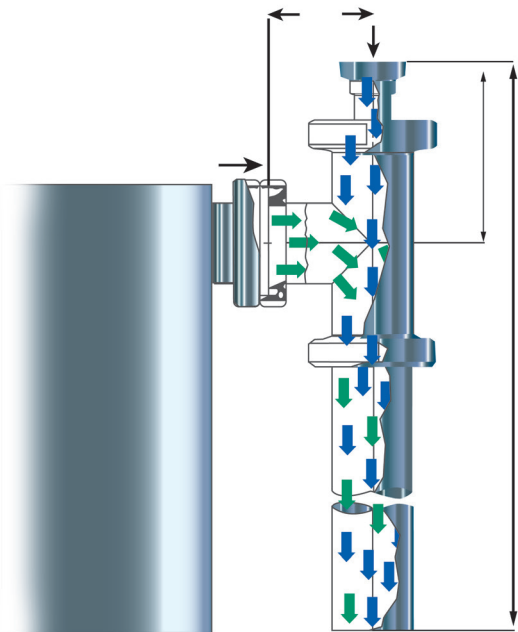
The adsorption effect of STABI-silica gels towards protein-polyphenol compounds of the beer aims mainly at the protein side. PVPP is effective on the polyphenol side. For lasting shelflife it is recommended to combine STABIFIX products with PVPP.



KIESELSOL

CLARIFICATION OPTIONS WITH STABISOL

An addition of STABISOL to wort or beer results in the crosslinkage of SiO_2 -particles to form a hydrogel. Haze is formed, which then processes to flocculate and finally form a sediment. The precipitating STABISOL adsorbs matter from wort or beer and settles together with this matter in the trub or tank bottoms. In some cases, the beer cannot be filtered brilliantly, even with the finest Kieselguhrs. In this case STABISOL is added in small amounts during filtration and accomplishes a tighter kieselguhr filter-bed. Consequently the clarity amounts to much more brilliant EBC values.



DUST-FREE HANDLING

STABIVAC

STABIVAC is a water jet device for vacuum extraction of dust from filter aids in kieselguhr dosing units, developed by STABIFIX Brauerei-Technik. STABIVAC is connected to the dosing vessel.

According to the principle of the water jet pump the unit causes suction through the filling aperture into the interior so that the dust of the filter aids cannot escape from the vessel. The effective suction of this device is specially adjusted to kieselguhr dosing units used in breweries and can be regulated by means of propellant water pressure.

STABIVAC is made of stainless steel, has no moving parts and therefore is not subject to wear. The unit can be safely sterilized together with the dosing vessel. For occasional manual cleaning, the STABIVAC can be easily dismantled.



BRILLIANCE OPTIMIZATION

FILTERCHECK

To predict the beer filterability STABIFIX forced intensive research and developed the Raible Filtertest. Due to its high correlation with the major filtration parameters, as there are clarity and pressure increase, the Raible Filtertest is accepted world-wide.

The demand of the brewing industry motivated us to offer the apparatus FILTERCHECK as a new part of our service spectrum. The test is quick, easy to handle and presents a cheap alternative to the known methods. FILTERCHECK offers a great support in production management. It does not only forecast the filter shelf life, it gives furtherly the opportunity to control the kieselguhr mixture and to look for an optimisation of the kieselguhr consumption in a laboratory scale. FILTERCHECK helps to receive a bright beer with a most efficient filtration.

HEADQUARTER

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