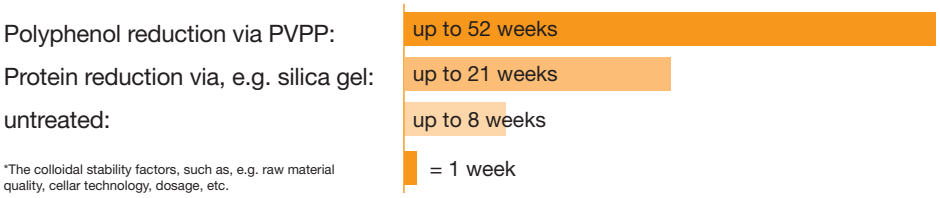
Beverage clarifiers and stabilizers

Divergan® F – Keep it clear!

Divergan® is a crosslinked polyvinylpyrrolidone (PVP) that is also known as PVPP. It is produced by popcorn polymerization. Divergan® is insoluble in water, acids and caustic and organic solvents. Divergan® F is our one-way solution for the beverage application including beer and wine.

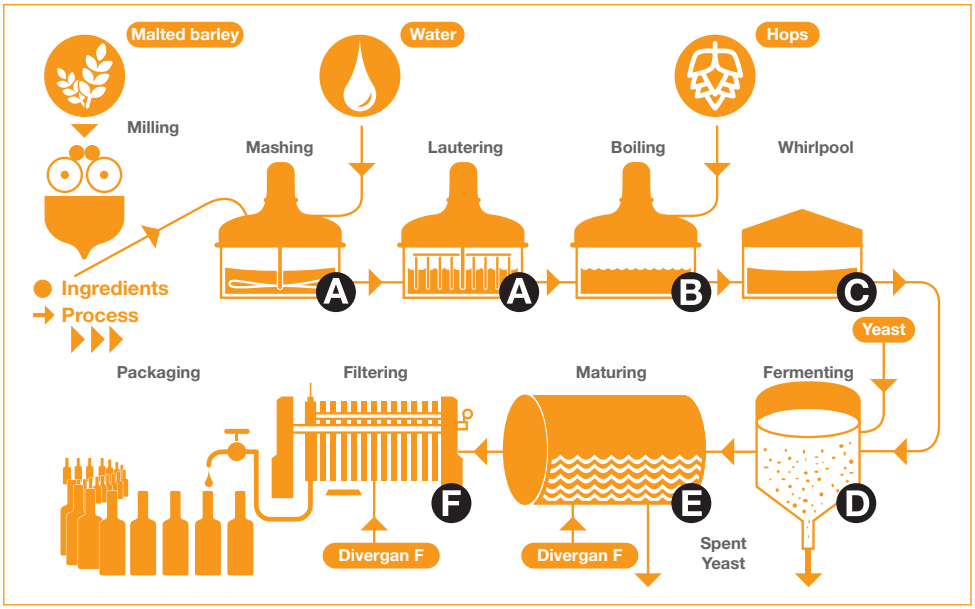
Why is Divergan® necessary and important?

Even after filtration, clear beverages contain dissolved phenolic compounds and proteins that form complexes which subsequently lead to turbidity. Divergan® F reduces phenolic compounds without altering the character of your beer or wine. Divergan® F is completely separated from the liquid during filtration. Divergan® is marketed worldwide and supports the



*The colloidal stability factors, such as, e.g. raw material quality, cellar technology, dosage, etc.

When to use Divergan® F during the brewing process



2 billion hectoliters of beer are consumed worldwide per year.

How Divergan® F is applied in beer:

Divergan® F can be added together with the continuous diatomaceous earth dosage in the existing filter line. It is also appropriate for use in storage tanks, where its fine particles lead to slow settlement and enable longer contact times.

For a 100 % malt-based beer, Divergan® F dosage in the range of 20 – 40 g/hL can be recommended. In combination with silica gel it can be reduced to 10 – 30 g/hL to achieve comparable colloidal stability.

Beers with up to a 30 % malt adjunct portion generally require a lower Divergan® F dosage. Good results are often obtained with just 10 – 30 g/hL, or 10 – 20 g/hL in a combined stabilization with e.g. silica gel.

The dosage depends on many factors, e.g. raw material quality, cellar technology, other stabilization measures, desired shelf life, etc.