BEERGUM

GUM ARABIC

General features

Beergum is a Kordofan-type gum arabic extracted from the Acacia Verek tree, specifically selected for use in beer production.

It performs several technological functions that contribute to the final product quality:

- Foam stabilisation: increases foam viscosity, improving its persistence and stability
- Surface tension enhancement: supports foam formation and stability by better retaining CO_2 bubbles
- CO_2 control: slows down carbon dioxide release, helping maintain more stable carbonation
- Improved mouthfeel: adds roundness and structure to the beer's sensory profile

Composition

Kordofan gum arabic in liquid form.

Beer

Dosage

20–50 g/hL as a foam regulator
≥ 50 g/hL for foam stabilization
70–90 g/hL for a significant sensory impact

How to use

Dissolve thoroughly in lukewarm water, preferably at a 1:10 ratio.
In case of filtration, add after the final step, as the high molecular weight may negatively affect filterability.

Packaging and storage

1 kg bottle, 25 kg drum.
Store in a cool, dry place, away from heat sources.
Close the bottle tightly after partial use.

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