BEERGUM-P

GUM ARABIC

General features

Beergum-P is a selected gum arabic specifically developed for brewing applications, obtained from the Acacia Verek tree. The natural resin is dried, purified by filtration without the use of additives, and then spray-dried to improve long-term stability and water solubility.
Beergum-P performs several technological functions in beer:

- Foam stabilisation: increases foam viscosity, improving its persistence and structure
- CO_2 control: slows down carbon dioxide release, contributing to more stable carbonation
- Improved mouthfeel: enhances body and roundness, improving the overall sensory profile of the beer

Beer

Composition

Kordofan gum arabic spray-dry

Dosage

5–30 g/hL as a foam regulator
≥30 g/hL for foam stabilisation
20–30 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 bag.
Store in a cool, dry place, away from heat sources.
Reseal the bag tightly after partial use.

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