

To rapidly increase our supply without compromising quality requires more capacity and flexibility than we currently have.

Brewers Clarex[®] The Same. Only Simpler.

Easy, lean stabilization

Today's brewer is under increasing pressure to maximize brewing capacity, speed up the brewing process, reduce costs, improve consistency and do all of this while delivering the same high quality, stable, clear beer. One of the most demanding stages for a brewery is beer stabilization. The conventional process of removing haze sensitive proteins or polyphenols will always take time: from days to weeks. An easy to apply enzyme called Brewers Clarex is helping brewers all over the world to achieve these targets and stay true to their vision.

Brewers Clarex

Brewers Clarex eliminates chill haze in beer and streamlines stabilization. It can help increase one's production capacity, by speeding up the stabilization time and increasing one's beer filtration run or even eliminating this step in some cases. It also reduces beer, water, and energy losses, saving costs and improving one's brewing footprint. The enzyme in Brewers Clarex does this by only breaking down the specific haze-sensitive proteins in the beer, without impacting the taste, foam and/or any other characteristics of the beer.

Benefits



Effective haze reduction



Easy to apply



Lean stabilization



Same taste, same quality beer








Enables gluten-reduced beer

Application


This lean brewing innovation offers a proven solution that is straightforward and easy to apply to one's current stabilization setup, with no need for extra investments or changes to process or equipment. The Brewers Clarex enzyme is simply added in small dosages of liquid at the start of the beer fermentation process so that it can consistently remove haze from beer. At the same time, the Brewers Clarex enzyme enables a shorter, more efficient stabilization process and increases maturation capacity. Brewers Clarex allows brewers to easily produce a consistently clear beer that stays bright throughout shelf-life, without impacting beer taste or foam quality. Brewers Clarex can be used with all types of malts and other raw materials. It has also been proven to work with IPAs and dry hopped beers when using the right dosage rate.

Learn more at <https://bsgcraftbrewing.com/dsm-brewers-clarex-1kg>

<p>Effective haze reduction</p> 	<p>Brewers Clarex® degrades proline-specific proteins, preventing the formation of large complex aggregates with polyphenols which become visible haze in beer. As a result, chill haze is not formed. Brewers Clarex allows brewers to easily produce a consistently clear beer that stays bright throughout shelf-life.</p>
<p>Easy to apply</p> 	<p>Brewers Clarex is a liquid, allowing for precise dosing and simplifying the beer filtering process, without the need for handling and rinsing of stabilization powder. It can be used with all types of malts and other raw materials. Also proven to work with IPAs and dry hopped beers when using the right dosage rate. No large equipment is needed to start using Brewers Clarex. Find our dosage calculator at https://bsgcraftbrewing.com/dsm-brewers-clarex-1kg.</p>
<p>Lean stabilization</p> 	<p>Brewers Clarex allows brewers to stabilize and shorten maturation time, reducing energy usage and beer and water losses. Brewers Clarex is effective in much smaller quantities than conventional stabilization aids. So there are secondary savings in transportation, handling and the associated energy costs.</p>
<p>Same taste, same quality beer</p> 	<p>Brewers Clarex only breaks down the proline specific protein that aggregates with polyphenols, leaving the other proteins present in beer intact. That is why Brewers Clarex does not impact taste and foam or any other characteristics of the beer. The result is the same tasting, same quality, gluten-reduced beer.</p>
<p>Enables gluten-reduced beer</p> 	<p>Results based on research* using the R5 ELISA method and the LC-MS/MS method, demonstrate that Brewers Clarex is able to degrade all known immunogenic gluten epitopes in beer, allowing brewers to easily produce gluten-reduced beer while still being able to determine their favorite recipe and brew a great tasting beer.</p>

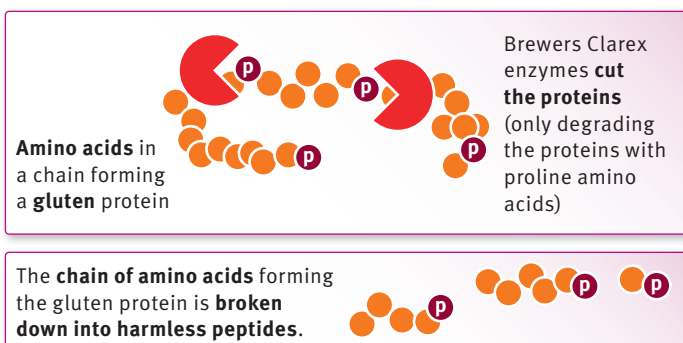
* DSM study in the Journal of the ASBC: <http://www.asbcnet.org/publications/journal/vol/2016/Pages/ASBCJ-2016-2300-01.aspx>

Specifications

Stability data	Packaging	Suitable for the following certifications
<ul style="list-style-type: none"> Recommended storage temperature 4-8° C When stored in recommended condition, the activity loss will be less than 5% within 18 months. 	1kg bottle 5kg drum 20kg drum	Halal, Kosher, GMO-free 

Beer stabilized with Brewers Clarex supports longer shelf life requirements.

How Brewers Clarex works



DSM Food Specialties - Enabling Better Food for Everyone

At DSM Food Specialties, Enabling Better Food for Everyone is our purpose. We provide ingredients and solutions that enable our customers to make healthier and more sustainable consumer food and beverage products. We are driven to partner with our customers to create food choices that people around the world can truly enjoy.

