




Specialty Malts that Make Your Beer So Special

Product technical specification data sheet

LICCHEN carragheen

Product general characteristics			
Name	Irish Moss/ LICCHEN carragheen		
Latin name	Chondrus crispus LINGBY (Gigartinaceae)		
Part of the plant used	Thallus: LICHEN CARRAGEEN		
			
		Product detailed description	
		Main components	- carragenans: polysaccharides as galactans, polysulfated polymers of galactose
		Properties	No aroma, removes the haze in beer: accelerates protein coagulation during the end of the boil which helps prevent chill haze.
		Usage	Clear beers
		Produced by	Fagron NV, Belgium
		Country of origin	Cf certificate
		Best use before	Cf label
		Main storage conditions (T°, ...)	Shielded from light and moisture
		Information on label	
Sales Name	Yes		
List of ingredients	No		
Ingredients quantities or categories (expressed as percentage)	No		
Nett quantity	Yes		
Date of minimum durability	Yes		
Specific storage conditions or use	Yes		
Manufacturer name and address	Yes		
Origin	No		
Instructions for use	No		
Alcoholic titration	No		
Identification (batch nr.)	Yes		
Transport conditions (T°, ...)	Transport at room temperature, shielded from light and moisture		

Sheet: 1/3



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Characteristics	
Macroscopic and microscopic characteristics	Internal monograph
Identification	
Macroscopic characteristics	Eur.Ph. - Identification A
Microscopic characteristics	Eur.Ph. - Identification B
Microbiological characteristics (analysis only on specific request)	
Aerobic mesophilic	< 50.000.000 /g
Yeast / mould	< 500.000 /g
Escherichia coli	< 500 /g
Assay	
Foreign elements (stems)	Max 2 %
Loss on drying	Max 27 %
Allergens	
	+ indicates presence of the substance or material - indicates total absence of the substance or material ? indicates no certainty of absence of the substance or material
Gluten	-
Crustaceans	-
Peanuts	-
Soybean	-
Milk	-
Almonds	-
Mustard	-
Lupine	-
Hazelnuts	-
Nuts	-
Eggs	-
Pistachios	-

Sheet: 2/3



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Allergens	
Fish	-
Celery	-
Sesame seeds	-
Shellfish	-
Sulphur dioxide and sulphites with concentrations exceeding 10 mg/kg or 10 mg/litre expressed as SO₂ (E220-E227)	-
Quality settings	
Quality assurance	<ul style="list-style-type: none"> • A quality policy has been defined and written. • A quality manual / documentation system has been defined into the company in order to insure the quality of our products. It is based on the IFS (International Food Standard) repository. • With a repository used in the food sector, our quality manual includes in particular a HACCP evaluation of our products. • Analyses are realised on the commercialised products. We have an internal laboratory to realize these analyses.
Traceability	<ul style="list-style-type: none"> • Traceability is insured from the reception of the product to the delivery to our customer. • A withdrawal process of our products has also been defined in case of problem.