**PRESERVATIVES & STABILISERS****STAZE**

JUICY BEERS. NATURAL STABILISER.

**What is Staze?**

Staze is a 100% natural material extracted from renewable plant materials that can be added during beer maturation processes in order to create a natural stable haze. Stable Haze – Staze!

**Ideal for Hazy, Juicy Beers**

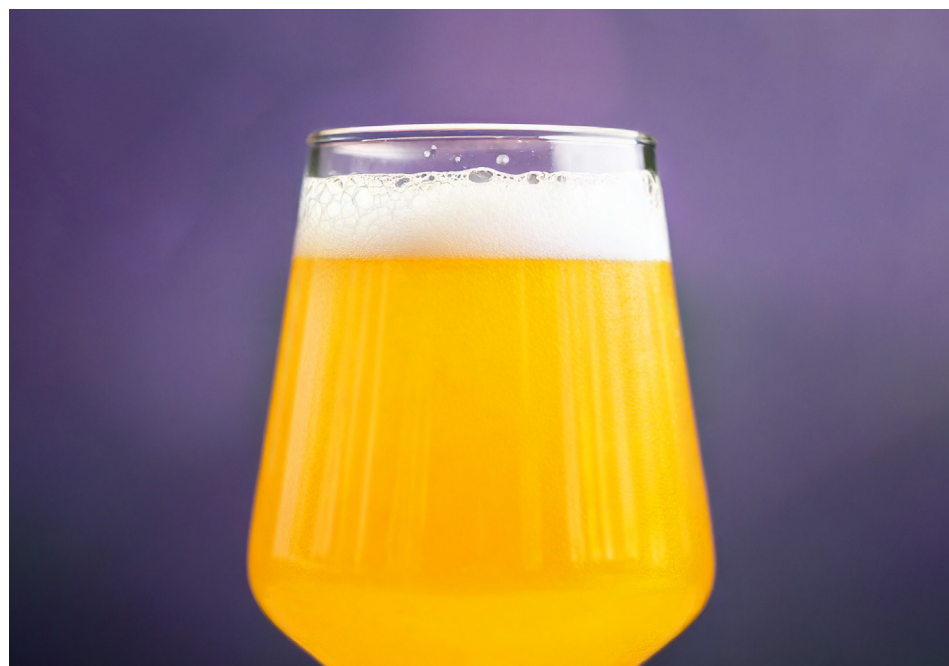
Some beer styles are intentionally hazy (e.g. NEIPA), but this haze can sometimes affect the beer's stability and shelf life. Hazy beers are especially sensitive to oxidation, which can quickly degrade their fresh hop character and lead to off flavours. Thanks to Staze's radical scavenging and metal complexing capabilities, Staze acts as a powerful stabilising agent to enhance shelf life.

**Fresher for Longer**

Staze safeguards bitter flavours and minimizes the development of off-flavours caused by oxidative Fenton reactions and sunlight exposure during beer storage. This product protects hazy beers from colour changes and preserves its original appearance for a longer period.

**TOP TIP** ☆

To improve haze stability, other stabilisation agents removing proteins should be limited. Particularly enzymes that break down proteins (proteases) or polyphenols (tannases) should be avoided.

**BENEFITS**

- Stable haze
- Colour stabilisation
- Ideal for juicy beers
- Natural Antioxidant
- Protects fresh beer flavour during storage
- Improved shelf life of hazy beers

**APPLICATION****How Much To Add**

3 – 6 g/hl  
4.9 – 9.8 g/bbl (UK)  
3.5 – 7.0 g/bbl (US)

**Optimal Working Conditions**

If applied as solution (~10%)

**When To Use**

Dose the Staze solution proportional during transfer from fermentation to maturation

**OR**

Dose the Staze solution via the bottom of the Unitank, followed by 15-30 minutes of CO<sub>2</sub> sparging

**STORAGE****Temperature**

5–25°C | 40–77°F  
No cold storage required.

**Location**

Dry area, sealed, and away from sunlight.

**Shelf Life**

At the recommended storage conditions, 5 years from the date of manufacture.

## How Does It Work?

Staze features high-quality medium to high molecular weight hydrolysable tannic acid extracted and purified from tree galls or leaves. These gallotannins ensure a consistent level of polymerisation, resulting in a permanent haze when they interact with haze inducing proteins. Additionally, it functions as a metal-chelating agent, preventing Fenton's reaction and thus helping to enhance flavour stability and freshness.

## Need of Maturation Time

After adding Staze, maintain the beer at 0°C for 3–4 days to promote stable haze formation. During this period, larger particles settle, reducing sediment risk in the final product, while smaller Staze-protein complexes remain in suspension, creating a lasting haze.

## DID YOU KNOW ?

In soft drinks and juices, Staze can be used to mask the undesirable aftertaste commonly associated with sweeteners like aspartame, acesulfame-K, and sucralose.

## Instructions:

Staze is supplied as a granular powder, but ALWAYS needs to be used as a solution! (Fig 2.)

## Measure & Mix

- Use 10 litres of brewing water per kilogram of Staze.
- Always add water first and then Staze gradually while stirring continuously to avoid lumps.
- Continue moderate stirring until fully dissolved (brown, transparent solution).

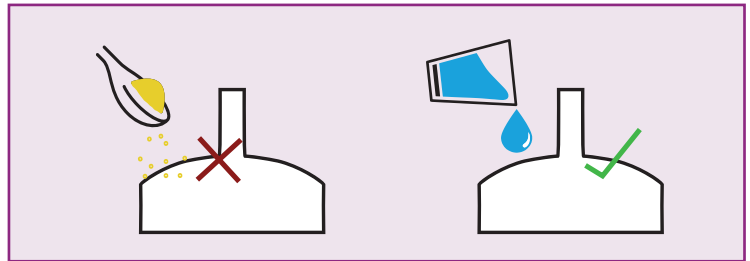


Fig. 1: How to correctly add Staze

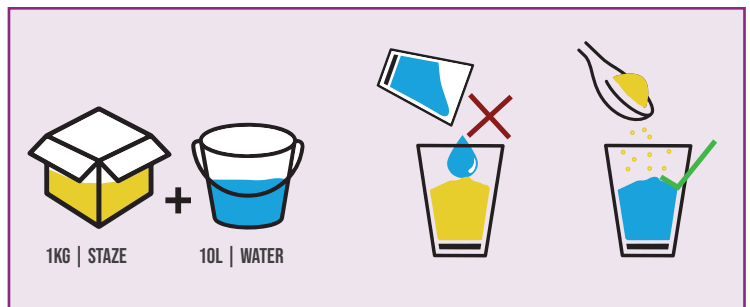


Fig. 2: How to prepare the Staze Solution

Note: Hot water speeds up dissolution, but cold water can also be used. When prepared in good hygiene conditions the solution of 10% or higher can be stored for a period of one month at ambient temperatures.



## WANT TO KNOW MORE? GET IN TOUCH

Head to our website: [www.gladfieldmalt.co.nz](http://www.gladfieldmalt.co.nz)

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