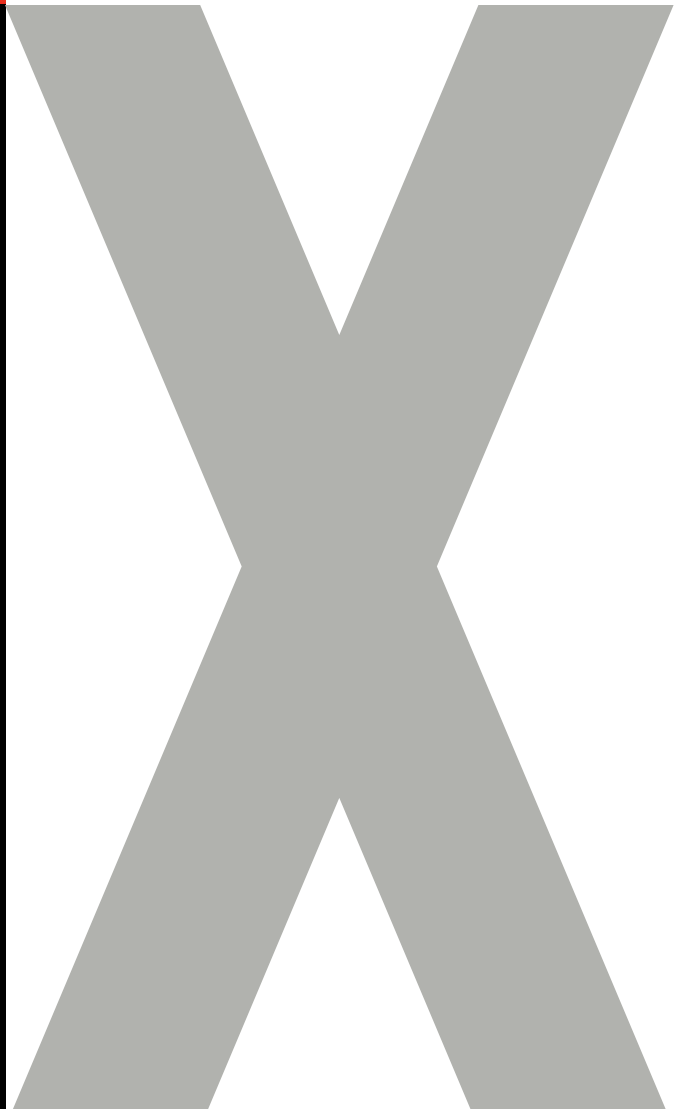




LANXESS
Energizing Chemistry

**Velcorin® – the right choice
for beverages.**

X **VELCORIN®**
Gentle on flavour, tough on germs.



Velcorin® – the effective solution.

The future is clear: consumers are now expecting great tasting beverages with an ever increasing range of flavours. With Velcorin®, join the growing team of successful manufacturers, who understand and deliver great taste without compromising the microbiological stability of the beverage.

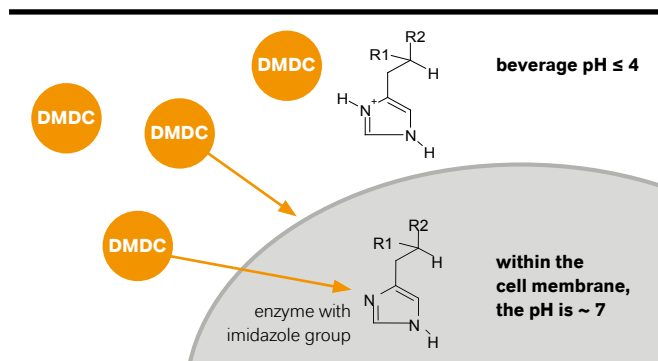
What is Velcorin®?

Composition:	Dimethyldicarbonat (DMDC)
DMDC (pot. titration):	99.8%
Product description:	colourless liquid with slightly pungent aroma
Solidification point:	17 °C 63 F (supercooling tendency)
Density:	1.25 g/cm ³

Your benefits from Velcorin®:

- maintaining microbiological stability without compromising the beverage quality
- no effect on taste
- breaks down into natural constituents
- cost-effective
- compatible with all packaging formats
- Halal & Kosher certified, including OU certification (USA)
- comprehensive technical knowledge

How does Velcorin® work?



Velcorin® penetrates the cell and deactivates enzymes, leading to the destruction of the microorganisms.

After addition to the beverage, Velcorin® rapidly breaks down into negligible amounts of methanol and carbon dioxide. Therefore, it has no detrimental effects on taste, aroma or colour.

Normal dosing.

Flavoured water						
Isotonic beverages						
RTD tea/ACE beverages/juices						
Non-carbonated juice beverages						
Carbonated beverages (>10% fruit juice)						
Carbonated beverages (<10% fruit juice)						
Non-alcoholic wines*						
10	12	14	16	18	20	mL/100 L
125	150	175	200	225	250	mg/L

* Valid for the USA: 200 mg/L or 16 mL/100 L

If needed, we recommend HTST pasteurisation to reduce the microbiological loading before the addition of Velcorin® to the beverage.

When treating non-carbonated beverages with Velcorin®, we recommend agitation of the container after the filling process.

Effective dosage against microorganisms.

Minimum lethal concentrations of Velcorin®;

Populations: up to 500 cfu/mL

	Velcorin® mg/L
Yeasts	
<i>Candida krusei</i>	100-200
<i>Endomyces lactis</i>	50-100
<i>Hansenula anomala</i>	25-50
<i>Kloeckera apiculata</i>	25-50
<i>Rhodotorula rubra</i>	50-200
<i>Saccharomyces cerevisiae</i>	25-100
<i>Saccharomyces diastaticus</i>	50-200
<i>Saccharomyces globosum</i>	25-50
<i>Zygosaccharomyces bailii</i>	50-150
Moulds	
<i>Aureobasidium pullulans</i>	150-250
<i>Byssochlamis fulva</i>	100-150
<i>Penicillium glaucum</i>	150-200
Bacteria	
<i>Acetobacter pasteurianus</i>	50-100
<i>Lactobacillus brevis</i>	150-200

The information presented here, and any application-relevant advice provided by us in print, writing or as a result of testing, are published in good faith and must be considered as being only informative notes; this also applies with respect to any third-party rights. Any advice inferred may not be considered as a release from your own responsibility for checking and confirming our current advisory notes and, in particular, our safety data sheets and technical information, as well as the checking of our products before use with regard to their suitability for your intended processes and requirements. Any applications, utilisation and handling of our products, and any of your products produced on the basis of our application-relevant advice, are beyond our control and are, therefore, exclusively the responsibility of the user. The sale of our products is in compliance with the appropriate current Sales and Supply Directives.
Order no.: LX00339 · Edition 2009-01

According to EU guidelines, Velcorin® is a hazardous substance with the following hazard characteristics: a health hazard (when swallowed), poisonous (when inhaled), caustic.