

Product Portfolio

Brewing and Distilling



IMCD Performance Products

IMCD has been a valued supporter of the Australian beverage industry for over 40 years. We are actively involved in the distilled spirits and brewing industries and are members of the ADA (Australian Distillers Association) and IBD (Institute of Brewing and Distilling). We also support the IBA (Independent Brewers Association).

This portfolio showcases our broad range of exclusive products from our valued suppliers. With the support of our expert sales team, customers Australia wide can choose products that best suit their applications whether it be beer, cider or spirits.

IMCD: Creating a World of Opportunity.

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DISTILLING

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Brewing

BACTERIA - SOUR BEER

4928569 HARVEST LB-1 EACH Lactobacillus Plantarum, rapid & reliable bacteria, for sour beers. 1 pouch for 1,000 litres

BACTERIA NUTRIENT - BEER

4929417 BACTIV AID 2.0 PACK Nutrient for bacteria. 1 pack for 2,500 litres

ENZYMES - BEER

4929381 ROHALASE BARLEY L 25KG CAN β Glucanase, Liquid

4929416 ROHAMENT CL 25KG CANISTER Cellulase with β Glucan & Xylan activity, Liquid

4929415 ROHAMENT CEP 10KG BAG Cellulase with β Glucan & Xylan activity, Powder

YEAST - CIDER

4929432 VINIFLORA JAZZ 0.5KG PACK Fruity Esters

4929433 VINIFLORA MELODY 0.5KG PACK Tropical fruit & roundness

4929434 VINIFLORA MERIT 0.5KG PACK Neutral with less astringency

SALTS, ACIDS, pH ADJUSTMENT

4914655 CALCIUM SULPHATE FCC - ACG 11.34KG BAG

4922893 OMYABAKE 50 KP 25KG BAG Calcium Carbonate

4916126 CALCIUM CHLORIDE 77% FOOD 25KG BAG

4914572 MAGNESIUM SULPHATE USP 22.7KG BAG

4929302 LACTIC ACID 88% 25KG DRUM Lactic Acid

4922721 SODIUM BICARBONATE 25KG pH Balancer

4930749 CITRIC ACID ANHYDROUS 15KG pH Adjustant

4930780 DAP FOOD GRADE 8KG Nitrogen source for yeast

FININGS AND STABILISERS

4915788 PVPP-F (E-1202) 20KG DRUM Reduces protein and chill haze, removes polyphenols

4928953 GELBRITE 10KG BAG Blend of Carrageenan and PVPP

4928769 MCPI GELFLOC 40 25KG BAG Carrageenan kettle finings

4911952 STABISOL 300 70KG DRUM Vegan and Vegetarian friendly silica hydrogel based finings

4928405 STABISOL 300 24KG PAIL

4914010 SILFAX D20 (FG) 25KG PAIL Antifoam

4930734 MAGRABAR 4000 18KG Organic antifoam

4929083 XGEL P 7030 500KG BULK-BAG XGEL (Stabiquick Strong) + PVPP

4929254 XGEL P 7030 10KG BAG

CHR HANSEN

CHR HANSEN



CHR HANSEN



Brewing

FILTRATION

4850811	STABIQUICK SELECT 20KG BAG	A Hydrated Xerogel, reduces dust, absorbs haze forming protein compounds improving stability, shelf life & sharpens the filtration process
4913053	STABIQUICK STRONG 20KG BAG	A Xerogel, absorbs haze forming protein compounds improving stability, shelf life & sharpens the filtration process
4914146	HAHNFLOCK H 40 17.5KG BAG	Cellulose Precoat
4915502	PERLITE 4152C (815C) 20KG BAG	Precoat
4915521	PERLITE 472 (87) 20KG BAG	Body Feed
4915515	PERLITE 422 (82) 20KG BAG	Fine Body Feed
4916399	PERLITE 81SF (412SF) 15KG BAG	Superfine



HAHN & CO.
Natural Fibers



PT. PERLITE INDONESIA ABADI

FILTER SHEET GRADES

Z3 - Z4 - Z5	Clarifying filtration	
Z5 - Z6	Polished filtration	
Z6 - Z7	Final filtration	Combined with pasteurisation
Z7 - Z8	Final filtration	Combined with hot bottling
Z7 - Z8 - Z9 - Z10 - Z11	Final filtration	Combined with preservatives
Z8 - Z9 - Z10 - Z11	Final filtration	Cold sterile bottling



COOLING

4925571	PROPYLENE GLYCOL USP/EP 215KG DRUM	Industrial Coolant
4910462	DOWFROST (HEAT TRANSFER FLUID) 220KG DRUM	Food grade Coolant



RAW INGREDIENTS

4920239	DEXTROSE MONOHYDRATE BP GRADE 25KG BAG	Increases alcohol content of final beer
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CARBON

4910140	NORIT CASP-FOOD 15KG BAG	Purification of highly coloured/high foaming liquid
4900500	NORIT SX ULTRA 15KG BAG	Superior absorption capacity
4913538	NORIT RB3-W 25KG BAG	CO ² Purification
4915659	NORIT RB4-W 25KG BAG	



Givaudan

Givaudan has the flavours you need to create innovative beverage products that delight the consumer

TasteSolutions® Alcohol Modifier Flavours

Key taste and sensory attributes associated with alcohol beverage experience



Alcohol Perception and Boosting

Modification combined with boosting of the alcoholic taste with enhancement of body and mouthfeel

Ageing

Modification that delivers the perception of key attributes associated with barrel aged spirits

Smoothing

Modification combined with smoothing of the alcoholic taste offering a premium experience.

Sensation

Modification combined with sparkling booster for micro bubble perception and tingling effect

Sweetness

Modification of alcohol combined with an increase in the sweetness perception, also enabling sugar reduction

Please discuss your requirements with our IMCD representatives

Ask us About Alcohol School!

Distilling



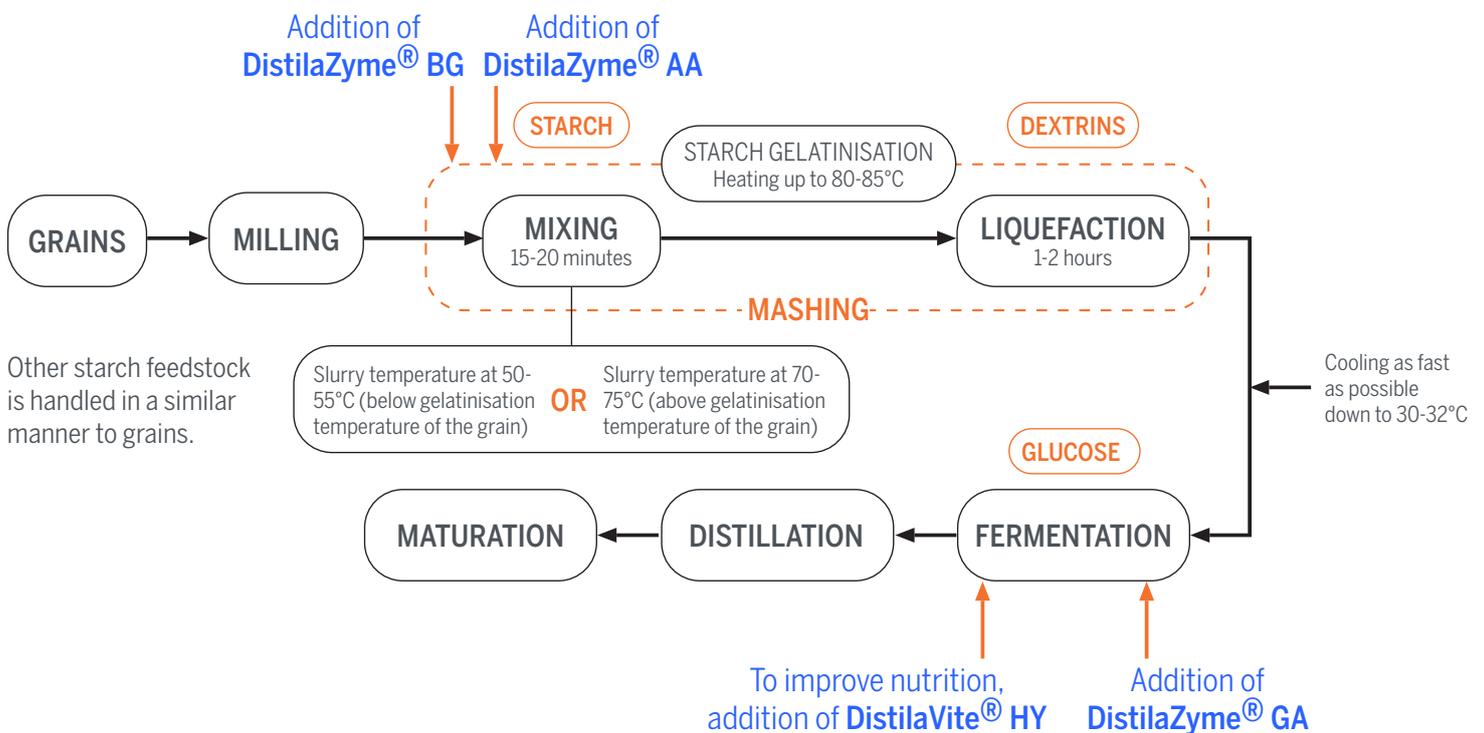
ENZYMES		
4928709	DISTILAZYME GA 1KG PACK	Glucoamylase
4928708	DISTILAZYME GA 20KG PACK	
4928706	DISTILAZYME AA 1KG PACK	Alpha Amylase
4928707	DISTILAZYME AA 20KG PACK	
4930671	DISTILAZYME BG 1KG PACK	Beta-Glucanase

Why do we Need Enzymes in Grain Spirits Production?

- To break non-starch viscosity down
- To break starch down to fermentable sugars
- To break peptides down to amino acids

All the cereals (corn, rye, barley, rice, etc.) and some roots, i.e. potatoes, contain starch which are glucose polymers. Starch cannot be fermented by yeast directly and must be broken down to simple sugars: glucose, maltose.

Diagram of Grain Spirits Production



The optimal DistilaZyme® AA, DistilaZyme® BG and DistilaZyme® GA dosages are variable according to individual distillery production processes.

How do Enzymes Work?

Enzymes are highly specific: one enzyme catalyses one biochemical reaction: one key for one lock!

- **Beta-glucanase (BG)** reduces non-starch viscosity
- **Alpha-amylase (AA)** breaks down starch into dextrins
- **Glucoamylase (GA)** breaks down dextrins into glucose
- **Protease** breaks down proteins into amino acids

The activity of the enzymes depends mainly on the pH, the temperature and the dosage.

DISTILAZYME® BG DISTILAZYME® AA

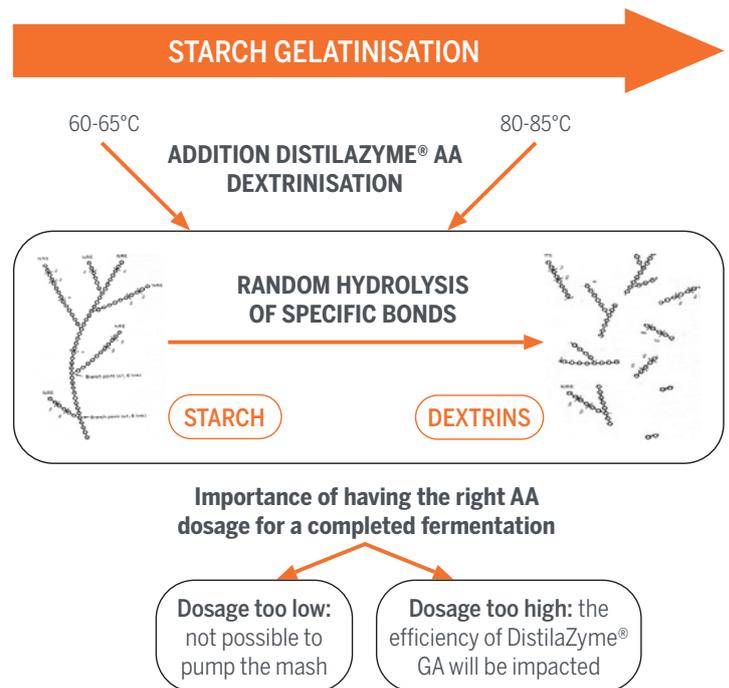
Goal: Reduce viscosity to pump the mash and to provide a substrate for Distilazyme® GA action.

How does it work?

Distilazyme® BG is a liquid β -glucanase enzyme complex that quickly hydrolyses non-starch polysaccharides (NSPs) such as β -glucans and xylans reducing viscosity in mashes that contain high proportions of rye, wheat or other small grains. It works well in combination with **Distilazyme® AA**.

Distilazyme® AA.

After mixing, the temperature is increased progressively. During heating, the granules swell irreversibly and the granular structure collapses: Gelatinisation. For each type of grain there is a typical gelatinisation temperature range. This changes according to variety, region, year, etc. We increase the temperature for Distilazyme® AA activity and for the liquefaction (dextrinisation) to occur.



DISTILAZYME® GA

Goal: To convert dextrins resulting from Distilazyme® AA action into fermentable sugars: Saccharification.

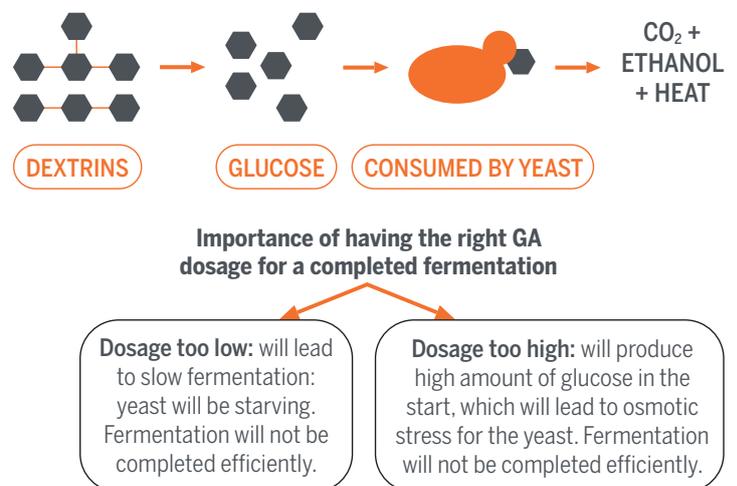
How does it work?

Glucoamylase breaks Alpha-bonds to convert dextrins (oligosaccharides) into glucose units.

When to add Distilazyme® GA

Simultaneous Saccharification and Fermentation (SSF): after liquefaction, the mash is cooled to fermentation temperature and Distilazyme® GA is added 1-2 hours after the yeast directly in fermenter. It allows control of contamination and osmotic stress due to the controlled sugar release therefore a good start of fermentation.

We do not recommend to use Distilazyme® GA before the fermentation vessel because it can cause significant issues with contamination and osmotic stress.

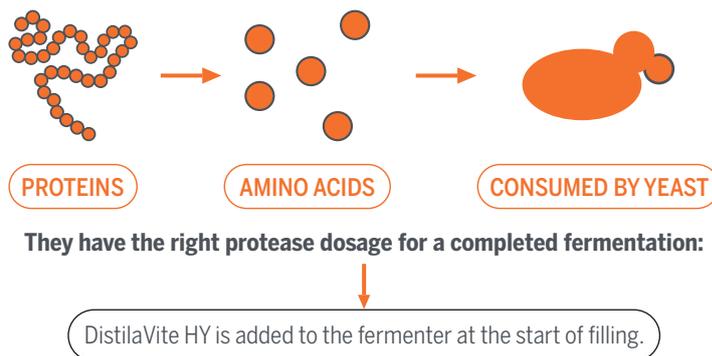


DISTILAVITE® HY

Goal: To provide a gradual and optimised release of natural amino acids during the fermentation.

How does it work?

Yeast is a complex living organism which needs a balanced nutrient package. Thanks to its specific selected proteolytic enzymes, DistilaVite® HY allows the release of essential amino acids throughout the entire fermentation process.



Distilling

YEASTS

4921600	DISTILAMAX RM 0.5KG PACK	Rum, Molasses, Cane juice
4921601	DISTILAMAX RM 10KG PACK	
4921598	DISTILAMAX SR 0.5KG PACK	Rum, Molasses, Cane juice
4921599	DISTILAMAX SR 10KG PACK	
4928454	DISTILAMAX CN 0.5KG PACK	Rum, Molasses, Cane juice
4921596	DISTILAMAX LS 0.5KG PACK	Light Neutral Spirit, Fruit
4921597	DISTILAMAX LS 10KG PACK	
4921590	DISTILAMAX HT 0.5KG PACK	High temp tolerant yeast
4921591	DISTILAMAX HT 10KG PACK	
4926676	DISTILAMAX TQ 0.5KG PACK	Tequila, Fructophilic yeast
4921592	DISTILAMAX MW 0.5KG PACK	Malt Whisky
4921593	DISTILAMAX MW 10KG PACK	
4921594	DISTILAMAX GW 0.5KG PACK	Grain Whisky
4921595	DISTILAMAX GW 10KG PACK	
4925610	DISTILAMAX XP 0.5KG PACK	Malt Whisky, elevated temperature producing complex congeners, higher ester production. This is a Diastatic yeast
4930064	DISTILAMAX XP 10KG PACK	
4925611	DISTILAMAX NT 0.5KG PACK	Grain & Malt Whisky, desirable congener profile, increased complexity and fruit characters
TBA	DISTILAMAX NT 10KG PACK	



YEASTS NUTRIENTS

4921602	DISTILAVITE GN 0.5KG PACK	Complex nutrient for sugar & grain ferments
4921604	DISTILAVITE VM 0.5KG PACK	Nutrient with enzyme for grain ferments
4928990	DISTILAVITE HY 0.5KG PACK	Nutrient for grain ferment with protease



BACTERIA

4929627	DISTILABACT LP	Lactobacillus bacteria for whisky
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Characteristics of DistilaMax®

TEMPERATURE	RAW MATERIAL	DISTILAMAX®	PH RANGE	ETHANOL CONTENT	HIGHER ALCOHOLS	ESTERS	ADDITIONAL INFORMATION
20°C - 28°C	Malted Barley	MW	3.8 - 5.3				
		NT	3.8 - 5.3				
		XP	3.8 - 5.3				
28° - 34°C		MW	3.8 - 5.3				
		NT	3.8 - 5.3				
		XP	3.8 - 5.3				
34°C - 36°C		MW	3.8 - 5.3				
		NT	3.8 - 5.3				
		XP	3.8 - 5.3				
20°C - 34°C	Grain	GW	3.8 - 5.3				Used for Whisky
20°C - 36°C		NT	3.8 - 5.3				
25°C - 33°C		MW	3.8 - 5.3				Recommend with rye due to foam
31°C - 35°C		HT	3.8 - 5.2				Used for neutral spirit production
<28°C - 31°C		DS	3.8 - 5.2				
25°C - 38°C	CANE Molasses	CN	3.4 - 5.3				Selected on cane juice, works well at high temperature
25°C - 36°C		SR	3.6 - 5.3				Selected on molasses
25°C - 34°C	BEET Molasses	SR	3.6 - 5.3				Selected on molasses
27°C - 33°C	SUGAR CANE Juice	RM	3.3 - 5.3				Selected on cane juice, works well at high temperature
33°C - 36°C		RM					
27°C - 33°C		CN	3.4 - 5.3				Selected on cane juice, works well at high temperature
33°C - 38°C		CN					
27°C - 33°C		SR	3.6 - 5.3				Good results on ethanol content
20 °C - 33°C	Agave	TQ	3.2 - 5.2				
20 °C - 33°C		LS	3.2 - 5.2				
20 °C - 33°C	Fruit	LS	3.2 - 5.2				Works well at low pH
20 °C - 33°C		TQ	3.2 - 5.2				



= Lowest = Highest

Distilling

CARBON

4913168	NORIT GAC 1240 W 25KG BAG	Multipurpose for removal of taste & odour
4913544	NORIT GAC 830 W 25KG BAG	
4922862	NORIT PK 1-3 10KG BAG	



CARAMELS AND COLOURS

Product Name	Description	Hue Index (Typical)	Stability in Alcohol (ABV)
CARAMEL 050	Class IV, double strength	4.2	50%
CARAMEL 108	Class IV, single strength	5.8	60%
CARAMEL 136	Class IV, single strength	5.4	75%
CARAMEL 520	Class I, acid proof	6.5	60%
CARAMEL 570	Class I	7.0	80%
BURNT SUGAR 720	Burnt Sugar, acid proof	6.5	60%
BURNT SUGAR 785	Burnt Sugar	6.5	75%
NaturBrown 805	Natural Caramelised Pear Juice	6.8	60%
NaturBrown 811	Natural Caramelised Apple Juice	6.8	60%
CARAMEL 820	Certified Organic Caramel Colour, acid proof	6.5	60%
CARAMEL 830	Natural Flavouring; Caramelised Sugar	6.0	35%



FILTER SHEET GRADES

Z4 - Z5	Prefiltration	Whisky, Brandy
Z3 - Z4	Prefiltration	Dark Rum , Bourbon
Z6 - Z7 - Z8	Final filtration during bottling	Whisky, Brandy
Z5 - Z6 - Z7	Final filtration during bottling	Dark Rum , Bourbon
Z6 - Z7	Final filtration during bottling	White Spirits
Z3 - Z4 - Z5	Final filtration during bottling	Liqueurs



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