



TECHNICAL DATA SHEET

Product: Bysorb Clarity











Features & Benefits

- Removes undesirable components
- Improves clarity, flavour, and consistency
- Supports efficient production cycles
- Eco-friendly production

Bysorb Clarity is a premium activated carbon developed for the food and beverage industry. It is designed to purify process water and ingredients, ensuring consistent quality across brewing, bottling, and food production applications. It meets high standards of purity and sustainability, supporting food safety compliance and environmental requirements. **Bysorb Clarity** is available in various biomass materials, iodine numbers, and surface areas to suit specific application needs.

Applications:

 Beverage production	 Brewing, winemaking & distilling	 Sugar refining
 Food processing	 Dairy & plant-based alternatives	 Nutraceuticals & functional foods
 Sustainable food manufacturing	 Decolourisation	

Specifications

Bysorb Clarity	
Raw Material Options	Coconut Shell, Almond Shell and Wood
Iodine Number	850–1100 mg/g
Methylene Blue Adsorption	≥200 mg/g
Moisture Content	3 - 8 wt%
Ash Content	3 - 10 wt%
Apparent Density	0.45–0.65 g/mL
Hardness	≥ 90%
Available in Mesh Sizes	<ul style="list-style-type: none">• GAC: 12x40, 8x30, 8x16, 4x8• PAC: 200, 325• Pellets: 2-6mm
Packaging Options	20 KG and 500 Kg bags

*Specification values are for informational purposes only and represent typical ranges. For exact specifications, please contact Bygen.

*Determined using relevant ASTM standard unless stated otherwise

*Determined using in-house methodology

Application Benefits:

Safety Message: Wet-activated carbon can deplete oxygen from air in enclosed spaces. If use in an enclosed space is required, procedures for work in an oxygen deficient environment should be followed. For more information, contact info@bygen.com.au

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Byisorb Clarity enhances product purity by removing undesirable components from liquids. Its adsorption capabilities improve clarity, flavour, and consistency, making it a valuable asset for adhering to stringent quality standards and ensuring customer satisfaction. It supports efficient production cycles with reliable outcomes. Additionally, its eco-friendly profile aligns with sustainable manufacturing practices.

Targeted Contaminants:

- Colour Impurities: Removes unwanted hues from liquids like juices and syrups.
- Flavour Offenders: Neutralises compounds causing off-tastes.
- Organic Residues: Adsorbs natural impurities affecting clarity.
- Chlorine Traces: Eliminates disinfectant residuals for untainted flavour.
- Process Contaminants: Captures production-related impurities.

Key Properties

- Food-Grade Structure: Meets safety and quality standards for edible applications.
- Selective Adsorption: Targets impurities while preserving desired attributes.
- Consistent Performance: Delivers reliable results across production runs.
- Sustainable Advantage: Produced from renewable sources, supporting eco-conscious food production.
- Low Residual Impact: Ensures minimal byproduct in finished goods.
- Process Flexibility: Adapts to various refining techniques effortlessly.

Certifications

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| • ISO 9001:2015 | • Halal | • NSF 61 |
| • ISO 14001:2015 | • Kosher | |

Additional certifications may be available upon request.