

SORSE™ FOR BREWERS

MOUTHFEEL

A WATER-SOLUBLE SOLUTION DESIGNED FOR A FULL-BODIED BREW

SORSE Technology has applied its water-soluble emulsion technology to hops for seamless integration into all beer, NA beer, and cider products, with enhanced flavor profiles, helping improve product stability.



IMPROVED BODY

Instantly hit your desired mouthfeel with a single one-step ingredient, allowing you to focus on fermentability.



FOR FERMENTED BEVERAGES

Boost the sensory experience of your beer, NA beer, or cider by enhancing its body and texture.



STABLE

Choose an ingredient that is stable beyond the shelf-life of the beer.



EASE OF USE

Seamlessly integrate one ingredient with single step, "drop and go" solution that is Perfect for cold-side additions. No additional equipment or processing needed.



LOWERED PRODUCTION COSTS

Replace added oats or lactose with a more cost-effective, less labor-intensive solution. Replacing traditional methods with our product will improve total yields due to the reduction of vegetative materials.



TTB-APPROVED

Choose a safe, hop-derived product that is TTB-approved and label friendly.

LET'S GIVE YOUR FERMENTED BEVERAGE A BODY BOOST! CONTACT US.



sorsetech.com



info@sorsetech.com



206.428.3795

**"The Mouthfeel product was an absolute lifesaver!
I was able to take a thin, 5% ABV beer that missed
its target gravity and give it a big, full body
using SōRSE Mouthfeel. The modified beer has been a huge hit
and turned out better than we could have imagined."**

NATE COOPER
OWNER/BREWMASTER
WANDERING HOP BREWING

SōRSE™
FOR BREWERS

**LEADER IN WATER-SOLUBLE SOLUTIONS
FOR FUNCTIONAL INGREDIENTS**



SAFE



STABLE



SCALABLE