



ENDOZYM® Brewmix Plus

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Enzyme preparation with a broad operating spectrum to improve the mashing yield.
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→ TECHNICAL DESCRIPTION

ENDOZYM® Brewmix Plus is an enzymatic preparation with various activities that allow overcoming most of the qualitative defects of the raw materials by acting on the complete saccharification of the starch, on the improvement of the filtration and on the production of RAN (readily assimilable nitrogen).

ENDOZYM® Brewmix Plus is a brown colour solution with a 1.14 density.

The different enzymes that make up this formulation are produced by the separate fermentation of strains of *Bacillus subtilis* and *Aspergillus niger*.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

ENDOZYM® Brewmix Plus is composed, in order of concentration, of thermostable α-amylase, neutral protease cellulase and β-glucanase.

The optimal conditions for enzymatic activity are:

- Temperature between 35 and 75°C
- pH between 4.5 and 5.

→ DOSAGE

30-80 ml per hundred kg of malt or of unmalted cereals.

→ INSTRUCTIONS FOR USE

The product is added to the mixing water and homogenised to facilitate its action. The subsequent boiling of the must results in the total inactivation of the enzyme.

Handling requires the use of PPE and knowledge of the information provided in the safety data sheet.

→ STORAGE AND PACKAGING*

ENDOZYM® Brewmix Plus is a very stable preparation; store in its original sealed packaging, away from light, in a cool, dry and odour-free place and at temperatures between 5 and 15°C; do not freeze. Observe the expiry date indicated on the packaging. To be used immediately after opening.

- 10 kg net drums.
- 25 kg net drums.
- 4 x 1 net kg bottle carton.
- 1 x 1 net kg bottle carton.
- 4 x 250 net kg bottle carton.

* The size varies according to the country of origin. For exact quantities and sizes, please contact our technical sales office or your local branch.

