

ENDOZYM® Alphamyl SB2

ENDOZYM Alphamyl SB2 fungal α -amylase product. Employed when the diastatic activity of malt is insufficient, unmalted grains are used, or the starch test performed on the beer is positive.

PRODUCT PROPERTIES

COMPOSITION: a non-thermostable α -amylase

ORIGIN: Enzymatic activities isolated from the bacterial strain of *Aspergillus oryzae*

ACTIVITY	α -amylase \geq 2300 U/g
PHYSICAL FORM	Liquid
COLOUR	rown
DENSITY	1.13g/ml

SPECIFICATIONS

Total viable count	< 50000 ufc/ml
Coliforms	< 30 /ml
<i>E. coli</i>	Not detected / absent
Salmonella species	Not detected / absent
Yeast	< 10000 ufc/ml

For additional specifications data please refer to the Compliance Data Group Quality Control

APPLICATION BENEFITS

- Alpha amylase activity allows hydrolyzing starch into dextrins and maltose.
- It increases plant throughput as it increases blend filterability and yield.
- It can also be used in fermentation to increase attenuation of beers.

DOSAGE & APPLICATION

Typical dosage for use in fermentation is 20-50 mL per ton of Beer.

We recommend adding the enzyme during mashing, making sure it is mixed thoroughly, or at the beginning of the fermentation stage.

Note that the optimal dosage depends on the grist composition and mash profile

OPTIMAL TEMPERATURE RANGE	12-65°C / 53-149°F pH 4 to 5
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PACKAGING & STORAGE

Please contact your local AEB customer support team for country-specific pack size availability

Store in cool dry place <10°C / <50°F for maximum 18 months.

On opening the bottle use the product as quickly as possible and within a maximum of 4 weeks while stored as specified above. If there are any signs of spoilage during storage of an opened bottle do not use and discard the contents appropriately. If in doubt, please contact AEB Technical Service.

COMPLIANCE

This product complies with the recommended specifications for food grade enzymes given by the joint FAO/WHO Expert committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC)

For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control

CONTACT US

For more information, please visit us online at www.aeb-group.com or email info@aeb-group.com

AEB Group is a leader in yeast, fermentation, enzymes, filtration, detergents, equipment and biotechnology for the beer, wine, beverage, and food industries. AEB has a global presence with production sites worldwide and dedicated R&D facilities with quality control laboratories.

HANDLING & SAFETY

This is a liquid product. Once opened, store in cool dry place <10°C / 50°F.

Enzymes are proteins. Exposure may induce sensitisation and may cause allergic reactions. Protective handling equipment is recommended.

Note that some natural settling and sedimentation may occur in the product, but this will not affect its performance.

Please refer to the Safety Data Sheet (MSDS) for further information.

QUALITY ASSURANCE & GMO STATUS

This product is produced in accordance with certified quality management system ISO 9001, applying GMP, and HACCP standard.

The enzyme in this product is not produced from a Genetically Modified Microorganism (GMO).

This product is not treated with ionizing radiation.

For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control