

ENDOZYM[®] AGP 120

ENDOZYM[®] AGP 120 blend of α -amylase, amyloglucosidase and pullulanase designed to maximize the conversion of starch to fermentable sugars. For highly attenuated beers, such as low carb beers with a dry finish.

PRODUCT PROPERTIES

COMPOSITION: Standardized enzyme complex, based on α -amylase, amyloglucosidase and pullulanase

ORIGIN: Enzymatic activities isolated from the bacterial strain of *Aspergillus niger* and *Trichoderma reesei*.

ACTIVITY	Amyloglucosidase	228 U/g
	α -amylase	804 U/g
	pullulanase	11 U/g
PHYSICAL FORM	Liquid	
COLOUR	Brown	
DENSITY	1.14g/ml	

SPECIFICATIONS

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

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

APPLICATION BENEFITS

- ENDOZYM AGP 120 is used for the treatment of wort during fermentation.

- The enzyme complex in ENDOZYM AGP 120 enables the hydrolysis of starch and dextrins into fermentable sugars.

- The action of dextrinase releases fermentable sugars into the wort to produce a higher alcohol content.

DOSAGE & APPLICATION

Typical dosage between 3-10 ml/hl of wort.

It is recommended to add the product during the beginning of the fermentation phase.

Note that optimal dosage depends on grist composition and mashing profile

OPTIMAL TEMPERATURE	10-20°C
pH RANGE	4.0 - 5.5

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