

ENDOZYM® Brewmix Plus

ENDOZYM® Brewmix Plus is a complex blend of thermostable α -amylase, β -glucanase, xylanase, and neutral protease.

Designed to improve brewhouse yield, reducing mashing time, improving filterability of the mash mixture and increasing yield. Allows greater flexibility in raw material choice allowing up to 30 percent unmalted substitutes to be used.

PRODUCT PROPERTIES

COMPOSITION: blend of α -amylase, β -glucanase, glycosidase, xylanase and neutral protease.

ORIGIN: Enzymatic activities isolated from strains of *Bacillus subtilis*, *Aspergillus niger* and *Trichoderma*

ACTIVITY	α -amylase	>1000 LAU/g
	β -glucanase	>250 BGU/g
	Protease	>600 AZO/g
	Xylanase	360 UXYL/g

PHYSICAL FORM Liquid

COLOUR Light to dark brown

DENSITY 1.13 – 1.17 g/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 D: Group Quality Control

APPLICATION BENEFITS

- Flexible recipe optimisation
- Reduction of mashing time
- High extract yields
- Improved filterability of mash mixture
- Increases soluble protein and FAN generation

DOSAGE & APPLICATION

Typical dosage rate between 300-600 g/ton of grist

Recommended to be added during mashing.

Note that the optimum dose rate will depend on the grist composition and mashing profile.

OPTIMAL TEMPERATURE 35°C / 80°F

pH RANGE 3.6 – 6.0 (Optimal 4.5)

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