



ENDOZYM® Protease GF

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Enzymatic preparation for improving the colloidal stability of beer and for
producing gluten-free beer
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→ TECHNICAL DESCRIPTION

ENDOZYM® Protease GF is an enzymatic preparation with specific proteolytic activity for the degradation of gluten and of the proteins responsible for chill haze. The analysis of the beer after ageing shows improved turbidity (EBC 90°, EBC 25°) and protein stability (Analytica EBC 9.40 and 9.41).

ENDOZYM® Protease GF is a brown colour solution with a 1.18 g/ml density.

Use of this preparation allows the partial or total hydrolysis of the proteins' peptide bonds, depending on the quality of the raw material and the dosage of the product.

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

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

ENDOZYM® Protease GF is a liquid proteolytic preparation stabilised with glycerol.

The optimal conditions for enzymatic activity are:

- Temperature between 10 and 25°C
- pH between 4.5 and 7.0

→ DOSAGE

2-10 g/hl of must or beer.

→ INSTRUCTIONS FOR USE

The product is added when the must is transferred to the fermenter for gluten-free productions or during maturation for colloidal stability.

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

→ STORAGE AND PACKAGING*

ENDOZYM® Protease GF 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.

25 kg net drums.

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

