



# ENDOZYM Glucacel UHT

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Thermostable betaglucanase, with pentosanasic, cellulasic, xylanasic and arabanasic activity  
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## → TECHNICAL DESCRIPTION

**Endozym Glucacel UHT** is used for the treatment of barley at the beginning of mashing. It reduces wort viscosity and increases the capacity of the mashing tun and results in improved filtration cycles. Its secondary activities (pentosanasic, arabanasic, cellulasic and xylanasic) grant better filterability. The stability of finished beer is improved.

Excellent activity range:

- temperature 50-75°C;
- pH 4,7-7,0.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Standardized enzymatic preparation based on thermo-stable r.-glucans with pentosanase, cellulase, xylanase and arabanase.

## → DOSAGE

Recommended dosage: 200 mL/100 kg of the total raw material.

From 10 to 200 mL/100 kg of malt, depending on the desired degree of viscosity and beta-glucane reduction and according to the varieties of barley utilized. Addition to ready-to-use malt is done via the spraying ramps that are positioned along the conveyor to the silo. A better extract yield is obtained as the malt husk is used more effectively.

## → INSTRUCTIONS FOR USE

Dissolve the dose in water and spray it in the containing vessel or add it to the maceration tank. The optimal dosage depends on the composition of the raw materials and on the specific processing parameters

## → ADDITIONAL INFORMATION

**Endozym Glucacel UHT** guarantees that the microorganism is not genetically modified (non GMO). The substrates utilized are controlled and originate from vegetable organisms which have not been genetically modified (non GMO).





# ENDOZYM Glucacel UHT

It is commonly used in food processing applications. It complies with the requirements of the WHO, FAO, JECFA and FCC regarding food grade enzymes.

## → STORAGE AND PACKAGING

**Endozym Glucacel UHT** is a very stable preparation; it must preferably be kept at a temperature not exceeding 20°C.

10 and 25 kg drums.

