



# ENDOZYM<sup>®</sup> Glucacel UHT

Thermostable betaglucanase, with pentosanasic, cellulosic, xylanasic and arabanasic activity



## → 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, cellulosic 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 β-glucans with pentosanase, cellulase, xylanase and arabanase.

## → DOSAGE

200-300 g/tons of malt.

## → INSTRUCTIONS FOR USE

The product is added in the brewhouse during the mashing.

## → STORAGE AND PACKAGING

**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** is a very stable preparation; it must preferably be kept at a temperature not exceeding 20°C. It is commonly used in food processing applications. It complies with the requirements of the WHO, FAO, JECFA and FCC regarding food grade enzymes.

10 or 25 kg net drums.

