



ENDOZYM[®] Protease GF

Enzymatic formulation to improve colloidal stability of beer.

→ TECHNICAL DESCRIPTION

ENDOZYM[®] Protease GF is an enzymatic solution for sensible protein degradation, to avoid chill haze. Analysis of beer after ageing demonstrate a better turbidity (EBC 90°, EBC 25°) and proteic stability (EBC Analytica 9.40 and 9.41). Thanks to its large spectrum, the degradation of protein includes gluten (Competitive Elisa, mg/L), without affecting foam stability (Nibem).

Application of this preparation allows a partial or total hydrolysis of peptidic links of protein, depending on raw material quality and dosage of the enzyme (g/hL of cold wort).

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Endopeptidase and exopeptidase solution.

- Proteolytic activity: > 450 U / g (EC N° 232-642-4)
- Origin: *Aspergillus niger* and *Bacillus subtilis*
- Preservatives: glycerol, potassium sorbate, sodium benzoate.

Indicative values +/- 5%.

For application in beer.

→ DOSAGE

2 - 6 g/hL.

→ INSTRUCTIONS FOR USE

Add on cold wort during transfer to the fermentor, directly into the tank or with a dosing vessel on line.

→ OTHER INFORMATION

Analysis of gluten achieved with the kit Ridascreen Gliadin.

→ PACKAGING AND STORAGE

Store in the original sealed package, away from light, in a dry, odorless place at a temperature < to 20°C. Do not freeze. Follow the "Best before" date found on the package. Use quickly once opened.

- 250 G Bottle.
- 1 Kg Bottle.
- 10 Kg Drum.

