

ABV GLUCANASE PREMIER (GPR511)

Glucanase Premier is a Food Grade Beta-glucanase that can completely or partially break down soluble and insoluble celluloses and hemicelluloses such as those found in wheat, barley, and other cereals.



BENEFITS

Significantly improves lautering and wort filterability problems which result from beta-glucans and complex pentosans being present.

Guards against beta-glucan induced beer hazes.

Improves beer filterability.



DOSE RATE & APPLICATION

A typical dosage of:

200-400 ml/tonne grist is to be added in the brew house. 0.1-0.3 ml/hl is to be added in beer.

Can be applied to brewing, fruit juice, wine and potable alcohol.

SPECIFICATIONS

PHYSICAL & CHEMICAL

рнузісац ғогм Liquid with a SG of 1.15-1.25

COLOR Amber (color may vary from batch to batch)

ACTIVITY Beta glucanase – min 12000U/g Xylanase – 30000 U/g CMC-ase – 45000 U/g

MICROBIOLOGICAL

TOTAL VIABLE COUNT	< 50000/g
COLIFORMS	< 30/g
E. COLI	absent/25g
SALMONELLA	absent/25g
YEAST & MOULD	< 100/g
MYCOTOXINS	negative by test
ANTIBIOTIC ACTIVITY	negative by test

HEAVY METALS

ARSENIC	< 3 mg/kg
LEAD	< 5 mg/kg
MERCURY	< 0.5 mg/kg
CADMIUM	< 0.5 mg/kg

TECH Data Sheet

ENZYMES

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PACKAGING & STORAGE

Glucanase Premier is available in 25 kg containers that should be stored in a dry cool area (max 10C) and sheltered against direct sunlight. Under these condition the specified activity will be maintained for at least 6 months.



SAFETY & HANDLING

Avoid unnecessary contact with enzyme preparation during handling. In case of spillage rinse with water. Additional information can be found in the Material Safety Data Sheet.

CONFORMITY TO STANDARDS

Glucanase Premier complies with the current recommended specifications for food grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC).



ADDITIONAL INFORMATION

Glucanase Premier is produced from a non-GMO culture.

CONTACT US

For more information, please visit us online at **www.lallemandbrewing.com**

For any questions, you can also reach us via email at **abvickers@lallemand.com**

