

Glucanase 5XL - G015L



- High viscosity reducing action
- Rapid wort run off
- Reduces haze
- Reduces filtration problems
- Increases yield of fermentables

Glucanase 5XL is a broad spectrum carbohydrase designed for use in brewing to lower wort viscosity, increase fermentable yield and reduce haze and filtration problems. It contains high levels of glucanase in combination with cellulase and xylanase.

Glucanase 5XL is added to the grist in the mash tun, where it breaks down complex polysaccharides in the mash. It efficiently hydrolyses beta linkages in the barley glucan. This lowers wort viscosity, leading to a shorter run off

time and an increase in wort volume. The solubilisation of complex polysaccharides in the mash increases the availability of fermentable substrates and haze and filtration problems resulting from unhydrolysed polysaccharides are effectively eliminated.

S P E C I F I C A T I O N

Activity	Beta glucanase 12,500 U/g
Biological Source	<i>Trichoderma longibrachiatum</i>
Form	Brown liquid
Working pH	3.0 - 6.5
Temperature range	50 - 65°C

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APPLICATION & DOSAGE

Glucanase 5XL is added during mashing but care should be taken to add the product when some grist is present in the tun and avoid dosing during hot water addition as this will destroy the active enzymes. As a guide the dose rate for all malt mash is 50 - 100 ml/tonne, for malt/barley mash it is 100 - 200 ml/tonne. The product can be added to beer at a dose rate of 1 - 2 ml / tonne. Trials are recommended to determine the exact conditions necessary to obtain the desired effect.

HEALTH AND SAFETY

Always read the Health and Safety sheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

STORAGE

Activity will remain above the minimum analysis specification for at least 6 months from the date of the Batch Certificate of Analysis, when stored below 20°C.

ALLERGENS

May contain trace amounts of dairy lactose and soy products as a carry-over from fermentation substrates used in production.

FOOD STATUS

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

QUALITY

1. Food Safety Policy

The company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.

2. Good Manufacturing Practice (GMP)

The company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.

3. ISO9001

Biocatalysts Ltd is certified to BS ISO9001: 2000. Regular Audits are carried out by the British Standards Institute (BSI) to ensure continuing compliance with the standard.

AVAILABILITY

Liquids: standard 25kg nett plastic jerry cans. Non-standard quantities of 215kg and 1000kg are also available for some products, please enquire.

The production micro-organism used in this product is not a GMO. Within the proposed guidelines of the European Union regarding Genetically Modified products, the above product would be classed as GMO free.

