



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

PHYSICAL FORM

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



PACKAGING & STORAGE

Glucanase Premier is available in 1kg and 25kg containers that should be stored in a dry cool area (max 5C) and sheltered against direct sunlight. Under these conditions the specified activity will be maintained for 24 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
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