



Aam Enzymes
India's #1 Speciality Enzyme Products

Brewzyme-BG Fungal Beta-glucanase

BENEFITS

Increase yield of product
Ideal for high gravity brewing
Use for all types of malts
Optimum as the mashing process
Ecofriendly & biodegradable

DISCRIPTION

Brewzyme-BG is an enzyme beta-1, 3-1, 4-glucanase product from *Trichoderma reesei*, a micromycetic fungus, producing beta-glucanase will hydrolyze beta-glucans into oligosaccharides and some mono, di and trisaccharides. The enzyme preparation contains high level of Beta-1, 3-1, 4 –glucanase activity.

In brewing process using mash bills which include over-modified malts, filtration problems can be caused by the presence of beta-glucans and hemicellulose (mainly arabinoxylans) released at relatively high temperature. The most important problem is reduction in wort filtration rate after mashing and loss of extract yield. In addition, problems of colloidal stability and haze formation in the finished beer can be caused by these carbohydrate complexes, especially during high gravity brewing. This unique formulation is particularly valuable for brewing processes development.

The product colour may vary from batch to batch and the colour intensity does not indicate the product strength [Enzyme activity].

PRODUCT SPECIFICATION

Parameters	Operational range	Optimal range
Temperature	25°C-80°C	25°C-70°C
pH	4.0 to 8.0	4.5-7.5
Form & appearance	Free flowing Powder , off white color	
Enzyme types	Fungal beta-glucanase	
Microbial source	<i>Trichoderma reesei</i>	

PAKAGING:

Enzymes products are available in 25 Kilogram fiber drum for powder products. Special packaging is also available on request.

SAFETY

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology

The product produced by GRAS microorganism and is classified as non toxic.

Biodegradability

Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

STORAGE:

Enzyme products should be stored in a cool dry place. When stored below 35°C products will maintain its declared activity for at least 24 months. The enzyme preparation should not be left in direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION

EEC Classification

In concentration form, the liquid enzymes products are classified as “sensitizers by inhalation” under the terms of EEC directive 88/379.

**TECHNICAL DATASHEET
[FOR Brewzyme BG]**

There are many factors that influence activity of Brewzyme BG

- [1] Substrate concentration
- [2] Degree of hydrolysis desired
- [3] Temperature & pH of the process
- [4] Time of hydrolysis
- [5] Type of process & equipment

Below mention general guideline for dosage of Brewzyme BG

Product	Dosage
Brewzyme BG	[1]0.50 kg per ton of grain [2]100 gram per ton of barley [3]50 gram per ton of sorghum, rice, maize
	Add at the starting of mashing-in so that the enzymes can work to their best as the mashing proceeds
The optimum dosage should be determined through trials.	

TECHNICAL SERVICE

Aum Enzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which many occur in the industry.

AUM ENZYMES

30, Bhakti Nagar, Nr. Jalaram Mandir, BORSAD-388 540.

Dist. Anand. (Gujarat) India.

Mobile: +91-9898383455

E-mail: info@aumenzymes.com, aumenzymes@gmail.com.

Website: www.aumenzymes.com