



# ENDOZYM<sup>®</sup> Protease GF



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 Enzymatic formulation to improve colloidal stability of beer post-fermentation  
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## → TECHNICAL DESCRIPTION

**Endozym Protease GF** is an enzymatic solution for protein degradation, to avoid chill haze. Analysis of beer after aging 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 fermenter, directly into the tank or with a dosing vessel in line.

## → OTHER INFORMATION

Analysis of gluten achieved with the kit Ridascreen Gliadin.

## → STORAGE AND PACKAGING

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 Gr** Bottle.

**1 Kg** Bottle.

