

## β-Glucanase for beer production

Cat. No. BER-1515

Lot. No. (See product label)

### Introduction

**Description** β-Glucanase is a highly efficient biological enzyme preparation made of excellent strain *Trichoderma reesei* through deep liquid fermentation and refining. β-Glucanase is the main enzyme component, and it also has the vitality of pentosanase, xylanase and cellulase.

**Applications** 1. Reduce wort viscosity, increase filtration speed, improve wort brightness and improve filtration performance; 2. Improve wort yield, reduce grain consumption, and lower production costs; 3. Improve the production capacity of saccharification, and promote the improvement of fermentable products; 4. Improve the utilization efficiency and prolong the service life of membrane in the production of pure draft beer.

### Product Information

**Source** *Trichoderma reesei*

**Appearance** Light yellow to brownish-yellow solid powder

**Form** Powder

**pH Stability** 4.5-6.0

**Optimum temperature** 45°C-75°C

**Stabilizers** The product was originally packaged in a cool, dry environment with shelf life of 12 months.

### Storage and Shipping Information

**Storage** This product is active biological agents, transport and storage process should be dark, low temperature, dry, ventilated.