

Glucoamylase for beer (low-calorie type)

Cat. No. BER-1518

Lot. No. (See product label)

Introduction

Description

Glucoamylase (Low-Calorie Type) Product consists of two components: glucoamylase and pullulanase, with glucoamylase as the primary enzyme. It is a highly efficient biological enzyme preparation produced through liquid deep fermentation and refinement. It can be used in the saccharification or fermentation stages of beer brewing to improve fermentation efficiency and yield during saccharification. Enzyme Functions: Glucoamylase: Acts on starch as a substrate, hydrolyzing α -1,4 glycosidic bonds sequentially from the non-reducing end to produce glucose. Pullulanase: Hydrolyzes α -1,6 glycosidic bonds in liquefied starch, producing linear dextrans containing α -1,4-D glycosidic bonds.

Applications

Enhances the degree of fermentation. Improves and increases yield during the saccharification and fermentation stages. Usage Instructions: For saccharification: Recommended dosage is 0.04-0.1% of malt dry weight (adjust based on malt quality). For fermentation: Recommended dosage is 20-50 ml per ton of cold wort.

Synonyms

Glucoamylase; beer; Low-Calorie

Product Information

Appearance

Brown liquid

Optimum pH

3.8-5.0

Optimum temperature

58°C-62°C

Usage and Packaging

Package

1kg/ bottle; 25kg/drum

Storage and Shipping Information

Storage

This product has a shelf life of 12 months if stored in a cool and dry environment.