

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.