

Enerzym[®] HT

Highly effective glycoamylase for starch saccharification

Product description

Highly concentrated enzyme for the degradation of hydrolysed starch. Enerzym[®] HT hydrolyses the bonds of starch, dextrins and oligosaccharides from the non-reducing chain end. In the process, D-glucose units are split off. The activity range of Enerzym[®] HT is from pH 2.5 - 6.5, the optimum is pH 3.8 - 4.2. The temperature range is from 25 - 80 °C, the optimum temperature is 65 °C (see Fig.1 and 2).

Application Fruit

- Safe starch degradation in the production of apple juice concentrate
- Avoidance of starch-based turbidity in fruit drinks

Dosage: Production of apple juice concentrate 10 - 25 ml /1.000L juice (12°Bx)

Application Beer

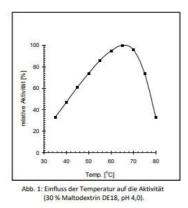
• Complete saccharification of liquefied starch

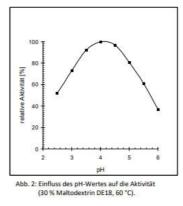
Enerzym[®] HT is used to reduce residual dextrins in diet beer or Brut IPA. The addition takes place in the grist load or at the wort stage. Dosage and time of application must be observed. A later application in fermentation or storage splits off glucose and can lead to a change in taste (stronger "sweet sensation") if the dosage is not correct. The use of Enerzym[®] HT is not permitted according to § 9 para. 6 of the Provisional Beer Law (BierG) and thus within the framework of the German Purity Law. Further applicable national or international regulations are to be checked by the user.

50 - 200 mL/t in the grist load or

2 - 10 mL/hL in wort/green beer

Dilute Enerzym[®] HT with cold water and add it to the hose. The temperature-related reduction in activity in the maturation tank is taken into account in the dosage. This ensures an optimal effect even at temperatures around 2 °C. We recommend pre-trials in the laboratory to predict the influence on the final product.





Storage

Store in a cool and frost-free place. Use-up opened packages within a short time.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com. Version 009 – 05/2024 PD – printed 23.05.2024