



# ENDOZYM<sup>®</sup> Alphamyl SB1

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Bacterial alpha-amylase enzyme  
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## → TECHNICAL DESCRIPTION

**Endozym Alphamyl SB1** is used at higher temperatures than those normally allowed for other bacterial amylases. It is used in the brewhouse during mashing in order to facilitate the hydrolysis of starch and its prompt transformation into fermentable maltose and glucose and soluble dextrins.

**Endozym Alphamyl SB1** rapidly reduces the viscosity of the cereal mash and promotes the extraction of a more concentrated wort, increasing yield during the mashing stage.

It can also be used for treating mash containing un-malted cereals, before the boiling stage and before they are added to the malt-containing mash.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Purified bacterial alpha-amylase derived from the heat-resistant *Bacillus Licheniformis*, in concentrated, standardized and stabilized solution. The product is not GMO.

## → DOSAGE

10-30 mL/100 kg of grist

## → INSTRUCTIONS FOR USE

The product is added to the mash water and is then thoroughly mixed to facilitate its action.

The following conditions are best for its activity:

- \* pH between 4.5 and 5.8
- \* temperature between 80 and 90°C.

The completion of the enzymatic action is clearly indicated by the disappearance of the iodine reaction. The ensuing process of wort boiling totally inactivates the enzyme.

## → STORAGE AND PACKAGING

**Endozym Alphamyl SB1**, guarantees that the microorganism is not genetically modified (non GMO). The substrates utilized are controlled and originate from vegetable organisms which have not been genetically modified (non GMO).

**Endozym Alphamyl SB1** is a very stable preparation; it must preferably be kept at a temperature not exceeding 20°C. It is commonly used in brewing applications. It complies with the requirements of the WHO, FAO, JECFA and FCC regarding food grade enzymes.

10 or 25 kg net drums.