



ENDOZYM® AGP 120

Enzymatic complex preparation produced from a selected fungal and bacterial strains



→ TECHNICAL DESCRIPTION

Endozym AGP 120 is a mixture prepared by controlled fermentation fungal and bacterial strains:

- * amyloglucosidase which breaks down the α -1,4 and α -1,6 glycosidic linkages of starch, dextrins and oligosaccharides completely into fermentable sugars;
- * α -amylase which hydrolyses the α -1,4 glycosidic linkage of starch into dextrins to produce oligosaccharides, maltotriose and maltose with a high level;
- * pullulanase is a debranching enzyme which hydrolyses α -1,6 glycosidic linkages of amylopectin in liquified starch for producing oligosaccharides.

Endozym AGP 120 is used for the treatment of beer wort during brewing or fermentation. The enzymatic complex of **Endozym AGP 120** permits the hydrolysis of starch and dextrins into fermentable sugars. The action of dextrinases releases in the medium fermentable sugars in order to produce higher alcohol level. The analytical method for the determination of FAU/g (Amylase units), AMG /g (amyloglucosidase units) and PLU/g are available on request.

Endozym AGP 120 is a brown liquid preparation with a density of 1.20 - 1.30 g/mL.

Optimal working conditions:

- Temperature: 10-20°C
- pH: 4,0-5,5.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Standardized enzymatic preparation based on α -amylase, amyloglucosidase, pullulanase and other dextrinases.

→ DOSAGE

3-10 g/hL at the beginning of the fermentation. The optimal dosage depends on the composition of raw materials and the specific process parameters (temperature, fermentation, etc.). Different tests can be made (in laboratory) in order to optimise the dosage.

→ INSTRUCTIONS FOR USE

The product is added at the beginning of fermentation.

→ STORAGE AND PACKAGING

Endozym AGP 120 is a very stable enzymatic preparation, it must be preferably kept at a temperature not exceeding 20°C.

10 or 25 kg net drums.
1000 kg net IBC.

