



ENDOZYM® Glucacel UHT

.....
Enzymatic preparation to reduce the viscosity of the must in order to improve filtration efficiency.
.....

→ TECHNICAL DESCRIPTION

ENDOZYM® Glucacel UHT is an enzymatic preparation that is used in the mashing phase. The combined action of the various enzymatic activities allows reducing the viscosity of the mashing mixture and therefore to optimise the filtration phase.

ENDOZYM® Glucacel UHT is a brown colour solution with a 1.14 density.

The different enzymes that make up this formulation are produced by controlled fermentation of the fungal strains of *aspergillus niger*, *trichoderma reesei*.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

ENDOZYM® Glucacel UHT is composed of β -glucanase, xylanase, cellulase

The optimal conditions for enzymatic activity are:

- temperature between 50 and 75°C
- pH between 4.7 and 7.0

→ DOSAGE

20-30 ml per hundred kg of malt

→ INSTRUCTIONS FOR USE

It is added during mashing.

Handling requires the use of PPE and knowledge of the information provided in the safety data sheet.

→ STORAGE AND PACKAGING*

ENDOZYM® Glucacel UHT is a very stable preparation; store in its original sealed packaging, away from light, in a cool, dry and odour-free place and at temperatures between 5 and 15°C; do not freeze. Observe the expiry date indicated on the packaging. To be used immediately after opening.

25 kg net drums.
4 x 1 net kg bottle carton.
1 x 1 net kg bottle carton.
4 x 250 net g bottle carton.

* The size varies according to the country of origin. For exact quantities and sizes, please contact our technical sales office or your local branch.

