

Technical Data Sheet



GLUCANASE OPTIMUM™

BG0511

AB Vickers Glucanase Optimum™ is a Food Grade enzyme, containing Beta glucanase produced by *Geosmithia emersonii*.

BENEFITS

AB Vickers Glucanase Optimum™ breaks down polysaccharides such as beta glucans and hemicelluloses (e.g. arabino-xylans) which helps to improve filtration issues in wort and beer and improve brewhouse yields.

TREATMENT RATES

A typical dosage of:

50 - 300 g per ton of grist in the mash (depending on the grist make-up).

Optimum dose rate may vary depending on the grist composition and mashing profile.

MICROBIOLOGICAL ANALYSIS

Constituents: Enzyme protein, sodium citrate, citric acid, sodium benzoate, potassium sorbate, glycerol, water

TOTAL VIABLE COUNT < 10000/ml

COLIFORMS < 30 CFU/ml

E. COLI Absent in 25g

SALMONELLA Absent in 25g

HEAVY METAL ANALYSIS

LEAD < 5 mg/kg

APPLICATION

AB Vickers Glucanase Optimum™ can be used to improve process efficiency with all types of malts and when barley, wheat and adjuncts are included.

QUICK FACTS

ACTIVITY

Minimum 5525 U/g

PROPERTIES

Colour: amber/brown (may vary from batch to batch)

Optimum temperature: 65 - 85°C

Optimum pH: 3.5 - 5.5

BENEFITS

Improves lautering and wort filterability

Guards against beta-glucan induced beer hazes.

Improves beer filterability.

TREATMENT RATES

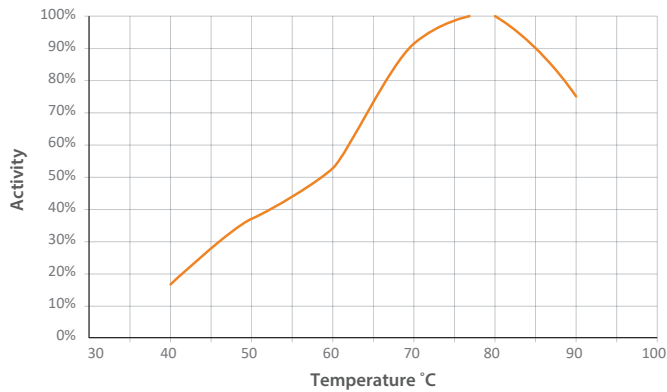
50 - 300 g per ton of grist



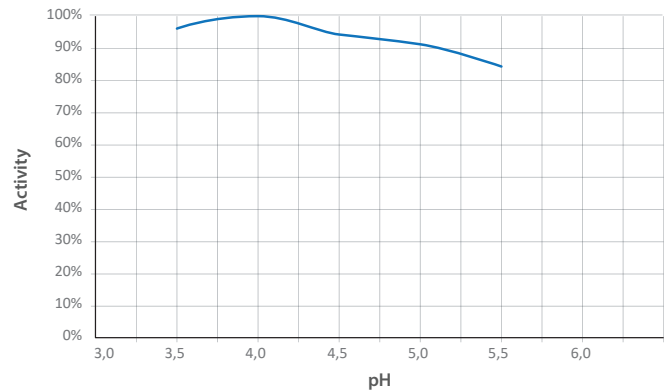
Technical Data Sheet

GLUCANASE OPTIMUM™

INFLUENCE OF TEMPERATURE ON ACTIVITY



INFLUENCE OF PH ON ACTIVITY



CONFORMITY TO STANDARDS

AB Vickers Glucanase Optimum™ complies with the current recommended specifications for food grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC)



PACKAGING & STORAGE

Available in jerrycans and IBCs. AB Vickers Glucanase Optimum™ should be stored in a dry cold area (max 10°C) and sheltered against direct sunlight. Under these conditions the shelf life is 12 months.



GMO STATUS

AB Vickers Glucanase Optimum™ is manufactured by fermentation of microorganisms that are not present in the final product.
The microorganisms have not been optimised by means of modern biotechnology.



SAFETY & HANDLING

Avoid unnecessary contact with enzyme preparations during handling. In case of spillage, rinse with water.
Additional information can be found in the Safety Data Sheet.



BREWERS CORNER

For more information on our yeasts including:

- › Technical Documents
- › Best Practices Documents
- › Recipes
- › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at **brewing@lallemand.com**. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
brewing@lallemand.com