



PRODUCT LITERATURE SHEET

ENZYMASH is an enzyme for the entire application of un-malted barley, corn, wheat and rice-based grist saccharification & attenuation in brewing mashing process.

BENEFICIARY FUNCTION

- * Carbohydrases enzymes mixture to increase wort attenuation rate
- * Efficiently working on higher adjuncts to malt ratio
- * Increase extraction yield against standard enzymes
- * Reduce mashing and saccharification time
- * Increase wort clarity and filtration rate

PRODUCT APPLICATION

The dosage requirement for mashing by ENZYMASH depends upon the process, applied pH, DS, temperature, type of raw material and reaction time.

PRODUCT CHARACTERISTICS

Declared enzyme	Carbohydrases
Occurrence	Liquid
Appearance	Dark Brown (Colour vary from batch to batch)
Specific gravity	1.15 - 1.18

PRODUCT DOSING

Dose	1.2 to 1.8 Kg per ton of solids
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PRODUCT OPERATING PARAMETERS

Temperature	45 - 76°C
pH	5.5 - 6.0





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PRODUCT STORAGE

Below 10°C
10-25°C

Minimum shelf life of 6 months
Best used within 3 months from date of delivery

PRODUCT HANDLING

- Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact. The product may create easily inhaled aerosols if splashed or vigorously stirred.
- Spilled product may dry out and create dust. Spilled material should be flushed away with water. Avoid splashing. Left over material may dry out and create dust.
- Wear suitable protective clothing, gloves and eye/face protection. Contaminated cloths should be properly washed.
- MSDS is supplied with the product. Follow MSDS safety instructions for more details.

