

## 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

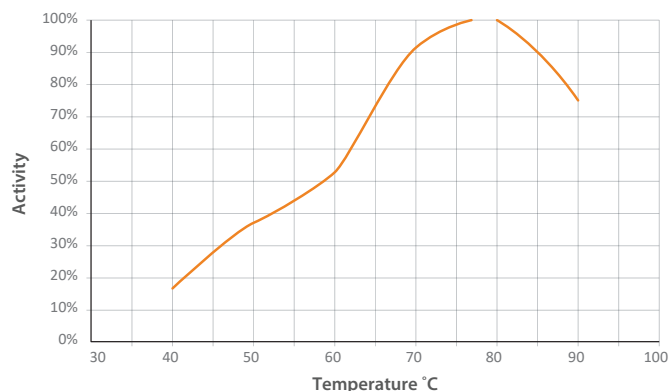
Guards against beta-glucan induced beer hazes.

Improves beer filterability.

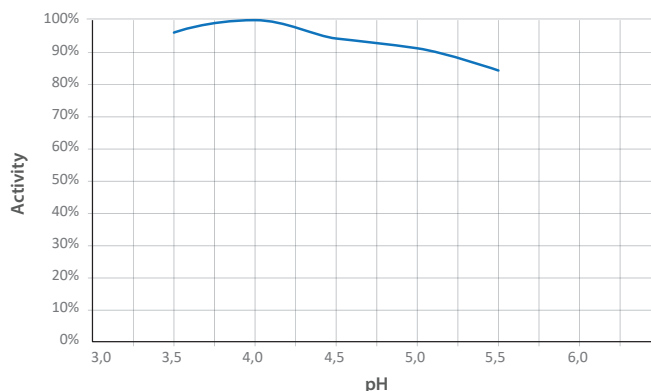
#### TREATMENT RATES

50 - 300 g per ton of grist

## 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**  
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