



# ABV GLUCANASE PREMIER (GPR511)

Glucanase Premier is a Food Grade Beta-glucanase that can completely or partially break down soluble and insoluble celluloses and hemicelluloses such as those found in wheat, barley, and other cereals.



## BENEFITS

Significantly improves lautering and wort filterability problems which result from beta-glucans and complex pentosans being present.

Guards against beta-glucan induced beer hazes.

Improves beer filterability.



## DOSE RATE & APPLICATION

A typical dosage of:

200-400 ml/tonne grist is to be added in the brew house.

0.1-0.3 ml/hl is to be added in beer.

Can be applied to brewing, fruit juice, wine and potable alcohol.



## SPECIFICATIONS

### PHYSICAL & CHEMICAL

#### PHYSICAL FORM

Liquid with a SG of 1.15-1.25

#### COLOR

Amber (color may vary from batch to batch)

#### ACTIVITY

Beta glucanase – min 12000U/g

Xylanase – 30000 U/g

CMC-ase – 45000 U/g

### MICROBIOLOGICAL

TOTAL VIABLE COUNT < 50000/g

COLIFORMS < 30/g

E. COLI absent/25g

SALMONELLA absent/25g

YEAST & MOULD < 100/g

MYCOTOXINS negative by test

ANTIBIOTIC ACTIVITY negative by test

### HEAVY METALS

ARSENIC < 3 mg/kg

LEAD < 5 mg/kg

MERCURY < 0.5 mg/kg

CADMIUM < 0.5 mg/kg



## PACKAGING & STORAGE

Glucanase Premier is available in 1kg and 25kg containers that should be stored in a dry cool area (max 5C) and sheltered against direct sunlight. Under these conditions the specified activity will be maintained for 24 months.



## SAFETY & HANDLING

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



## CONFORMITY TO STANDARDS

Glucanase Premier 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).



## ADDITIONAL INFORMATION

Glucanase Premier is produced from a non-GMO culture.

### CONTACT US

For more information, please visit us online at  
[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

For any questions, you can also reach us via email at  
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