





## Beerzym<sup>®</sup> Combi

Enzyme combination product for glucan and starch degradation and to improve filtration capacity in breweries

## **Product description**

Beerzym\* Combi is an enzyme combination preparation consisting of thermolabile and thermostable fungal-ß-glucanase, as well as a fungal amylase for glucan and starch degradation for the improvement of the filtration capacity and performance in breweries

Beerzym $^{\circ}$  Combi improves filtration capacity and performance during beverage filtration and thus equally increases the total capacity. Beerzym $^{\circ}$  Combi acts on colloidally dissolved substances in the beverage, specially  $\alpha$ -and  $\beta$ -glucans, moreover on polyphenols and proteins which may lead to reduced filter throughput, respectively to a clogging of the filter.

When applying Beerzym\* Combi the food regulations of the individual countries currently in force have to be adhered to. For the use as a Filter cartridge cleaner this is not necessary.

## **Dosage**

Beerzym® Combi is ideally added to the beverage e. g. into the storage tank, in a concentration of 100 - 250 mL/hL. For breweries brewing according to the purity law - which means, the addition to the product is not allowed - the following application in the course of filter regeneration can be used as alternative:

A 0.2 - 0.5 % solution of Beerzym\* Combi is prepared and is pumped in circuit through the filter plant. It is very important to adjust the pH-value of the solution to pH 4.1 - 5.0. An organic or a diluted inorganic acid can be used for this purpose, respectively NaOH or KOH. The optimum of activity of the solution is in the temperature range between 30 - 55 °C. Ideally, the solution is run in intervals, i.e. pumping phase approx. 15 minutes, detention time 20 - 30 minutes. The operation of the total cycle depends on the degree of soiling of membranes or filter unit which can be followed up by a decrease in pressure differences.

## **Storage**

Optimal storage is at 0 - 10 °C. Higher storage temperatures lead to reduced shelf life. Avoid temperatures above 25 °C. Reseal opened packagings tightly and use up soon.

