



# Enerzym® HT

Highly effective glycoamylase for starch saccharification

## Product description

Highly concentrated enzyme for the degradation of hydrolysed starch. Enerzym® HT hydrolyses the bonds of starch, dextrans and oligosaccharides from the non-reducing chain end. In the process, D-glucose units are split off. The activity range of Enerzym® HT is from pH 2.5 - 6.5, the optimum is pH 3.8 - 4.2. The temperature range is from 25 - 80 °C, the optimum temperature is 65 °C (see Fig.1 and 2).

## Application Fruit

- Safe starch degradation in the production of apple juice concentrate
- Avoidance of starch-based turbidity in fruit drinks

Dosage: Production of apple juice concentrate 10 - 25 ml /1.000L juice (12°Bx)

## Application Beer

- Complete saccharification of liquefied starch

Enerzym® HT is used to reduce residual dextrans in diet beer or Brut IPA. The addition takes place in the grist load or at the wort stage. Dosage and time of application must be observed. A later application in fermentation or storage splits off glucose and can lead to a change in taste (stronger "sweet sensation") if the dosage is not correct. The use of Enerzym® HT is not permitted according to § 9 para. 6 of the Provisional Beer Law (BierG) and thus within the framework of the German Purity Law. Further applicable national or international regulations are to be checked by the user.

50 - 200 mL/t in the grist load

or

2 - 10 mL/hL in wort/green beer

Dilute Enerzym® HT with cold water and add it to the hose. The temperature-related reduction in activity in the maturation tank is taken into account in the dosage. This ensures an optimal effect even at temperatures around 2 °C.

We recommend pre-trials in the laboratory to predict the influence on the final product.

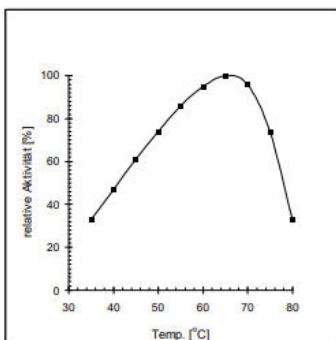


Abb. 1: Einfluss der Temperatur auf die Aktivität (30 % Maltodextrin DE18, pH 4,0).

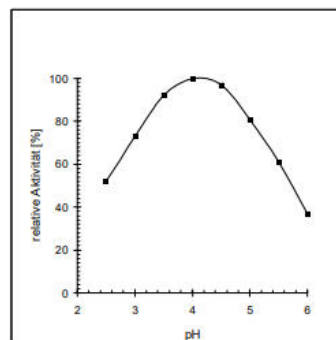


Abb. 2: Einfluss des pH-Wertes auf die Aktivität (30 % Maltodextrin DE18, 60 °C).

## Storage

Enerzym® HT is best stored between 0 - 10°C (32 - 50 °F). Higher temperatures will shorten shelf life. Avoid temperature above 25 °C (77 °F). Tightly reclose open packages as soon as possible.