



CraftZYM® topaz

For the suppression of unwanted microbial activity of Gram (+) bacteria (lactic acid bacteria and pediococci) in yeast or beer

Product description

CraftZYM® topaz is an enzyme produced from egg white protein. The lethal effect is realized by the destruction of the cell wall of the bacteria by decomposition of murein. Murein is the substance which supports the cell walls. CraftZYM® topaz is a highly purified lysozyme preparation (systematic name: mucopeptide-N-acetylmuramoyl-hydrolase) with a low content of dust. Purity and quality are proved by specialized laboratories.

Microbiological activities of Gram-positive bacteria (lactic-acid bacteria and pediococci) are suppressed by the application of CraftZYM® topaz. Here can with an active substance concentration of min.150ppm and an effect reaction time of 5 - 10 days, the following killing rates be achieved:

Lactobacillus brevis:	100 %
Lactobacillus brevisimilis:	100 %
Pediococcus inopinatus:	100 %
Brettanomyces yeasts:	to 25 - 30 %

With an active substance concentration up to 500 ppm the killing rates with Lactobacillus lindneri can also be archived to: 100 % after 15 - 20 days.

Our trials showing that it is possible to preserve the beer against gram + beer spoilage bacteria. We have the best experience with the following volumes and concentration of the CraftZYM® topaz.

We recommend to prepare a stock solution with CraftZYM® topaz; 0,15 % per liter, means 1,5 g of the CraftZYM® topaz powder, diluted in water (cold, can be sterilized before) and practical use is the preparation of the pitching or recovered yeast.

Taste, smell and head retention foam:

All our tests showing, that there is no influence on taste and smell and we have no reaction with the high molecular proteins witch are sensitive for the head retention.

Notice:

When CraftZYM® topaz stock solution is in the yeast, there is no additional growing of the gram+ bacteria!

Please follow all federal, state, and local rules, and regulations when applying CraftZYM® topaz.

Labeling:

Due to the low levels of egg proteins present in the finished product labeling, when used as directed, is not required. USA: in 2007 TTB added lysozyme to the list of enzymatic activity materials authorized for use in wine production (27 CFR 24.246). In 2008 TTB co-included lysozyme as also appropriate for use in the production of beer up to 500 milligrams per liter. EU: Lysozyme is approved since 2012 in beers not receiving pasteurization or sterile filtration (EC reg. 471/2012). *Alcohol & Tobacco Tax and Trade Bureau, U.S. Dept. of the Treasury.

Dosage

1,0 L of a 150 ppm stock solution (1,5 g CraftZYM® topaz / L water) in 100 L recovered yeast or pitched yeast.

Prepared stock solution can be stored in the fridge (< 10 °C) for 3 - 4 weeks, without losing activity.

Storage

Store CraftZYM® topaz cool and dry at a temperature below 8 °C. Use up opened packages within two months.



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