EnerZyme® VISCO

Glucan degradation in cereal mashes

Product description

EnerZyme® VISCO is a liquid, highly concentrated enzyme for the degradation of plant glucans in malt or cereal mash up to 90 °C. The key activity is a thermostable β-glucanase (endo-1.3(4)-β-D-glucanase: EC 3.2.1.6 and endo-1.4- β-glucanase: EC 3.2.1.4) derived from *Talaromyces emersonii*.
EnerZyme® VISCO hydrolyses as endoenzyme 1.4- β-glycosidic bonds of glucans in oat, barley, wheat and other grains. The treatment releases oligomers of glucose. The degradation of β-glucan realises best extraction results during the production of cereal bases and drinks (decanter or press technology), improved evaporation ability of cereal syrup (oat, barley malt, rice) and accelerated lautering or filtering in brewhouse processes.

EnerZyme® VISCO complies with the EU legal requirements for technical aids used in food processing. Specific national or international legal requirements must be checked before application.

Dosage

Enzyme dosages depend on raw material quality, pH-value, temperature and contact time.

Typical dosages	**mL/1,000 kg raw material**
Brewing mash with high malt proportion	50 - 100
Brewing mash mostly consisting of raw adjunct	75 - 150
Production of concentrated malt extract	40
Production of oat or rice drinks	up to 50

EnerZyme® VISCO is added directly to the process water (brewing process, respectively warm mashing of oat, rice, etc.) or is added in a suitable dilution (max. 5 %) into the cooling mash at approx. 75 °C after starch hydrolysis.

Storage

Best storage temperature is 0 - 10 °C. Higher temperatures may reduce shelf life. Avoid temperatures above 25 °C. Reseal opened packagings tightly and use up on short term.

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