

TECHNICAL INFORMATION SHEET: GLUCANASE

PRODUCT NAME:

GLUCANASE

PRODUCT CODE:

GLUC

COMMODITY CODE:

35079090

PACKAGING:

5, 25, 1000KG

Description

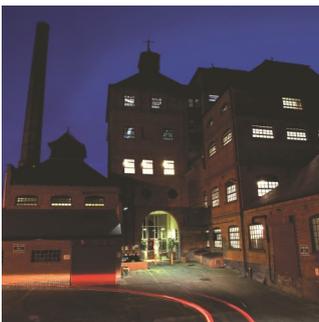
An enzyme solution used for hydrolysing beta-glucans and non-starch polysaccharides produced with selected strains of *Trichoderma reesei* and *Penecillium funiculosum*.

Benefits

- Improved mash filtration
- Decreased wort viscosity and improved run-off times
- Increase Extract
- Improved haze of finished beer
- Improved filtration performance

Principle

Beta -glucans found in barley have a high viscosity and can cause process problems, primarily in wort separation and final beer filtration. Murphy's Glucanase helps mitigate the risk of poor barley quality and is more temperature and pH resistant than barley glucanases. This product also has significant



TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

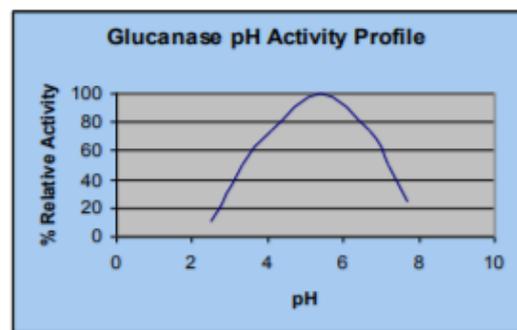
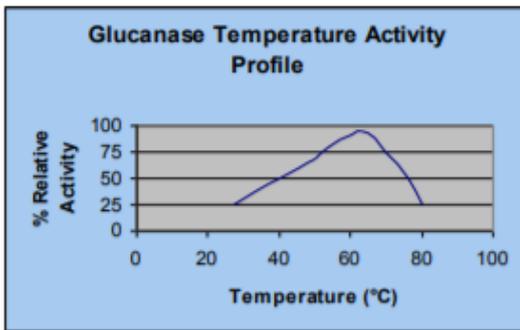
Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

beneficial side activities including xylanase and hemicellulase activity.

Glucanase is active at pH's 3.5-6.5 and temperatures of 40-75°C with activity levels show below:



Application and rates of use

Brewhouse

Glucanase should be added directly to the mash at between 0.5 and 1kg per MT of grist depending on beta glucan content and composition of the mash.

Fermentation

In fermentation vessel, Glucanase can be used at a rate between 7 and 20 ml per hl .

Conditioning

In conditioning tank, Glucanase is added at a rate of 7.5 and 20ml per hl.

Guidelines for use

- Check that the product is within its shelf life before use
- Ensure that the enzyme is well mixed / evenly dispersed throughout mash / wort.
- Read the Safety Data Sheet prior to use.

Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Store between 5-12°C
- The shelf life at the recommended storage temperature is one year from date of manufacture



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