

TECHNICAL INFORMATION SHEET:

TRIZYME—ENZYMES

PRODUCT NAME:	Description
TRIZYME	Trizyme is a liquid enzyme preparation specially formulated for use in the mash tun. It is a blend of α -amylase and β -glucanase from an approved bacterial source combined with proteases of approved vegetable origin and food grade preservatives.
PRODUCT CODE:	
TRIZ	
COMMODITY CODE:	
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PACKAGING:
5 AND 25 KG

Benefits

Trizyme has been developed to assist with mash tun problems including:

- Poor extract
- Slow run-off
- Inadequate production of assimilable nitrogen

In the fermenter, Trizyme will combat problems including:

- Slow and/or incomplete fermentations
- Altered yeast cropping and yeast suspension levels

In cask slow fining, loose bottoms and a general lack of brilliance may also be apparent. These symptoms may be due to use of barley varieties that do not lend themselves so readily to balanced modification. Trizyme provides a triple attack on such problems at the earliest possible stage.



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)**

Trizyme can also be used with non malted adjuncts to provide the necessary α -amylase and β -glucanase to achieve good quality worts with a satisfactory extract, the correct level of assimilable nitrogen and the required degree of fermentability.

Guidelines for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

Application and rates of use

(a) How much of the product to add

Typical rates of addition are between 500 and 700 ml per tonne of malt. Barley adjuncts require considerably higher addition rates, for example between 4 and 6 litres per tonne.

(b) Where to add the product

To achieve the best results, the product should be distributed evenly throughout the mash.

Storage and shelf life

- Store in cool conditions, away from direct sunlight
- Keep containers sealed when not in use
- Maximum storage temperature 10°C
- Recommended storage temperature 1 to 5°C
- Do not allow the product to freeze
- The shelf life at the recommended storage temperature is six months from date of manufacture
- Under ideal conditions, enzyme activity will be retained for a period of at least six months, after which time a loss may be expected of ca. 1 - 2% per month

PRODUCT	TRIZYME	PRODUCT CODE	TRIZ
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WRITTEN BY	E Wray	AUTHORISED BY	RJ Haywood