

TECHNICAL INFORMATION SHEET:

DeHaze

PRODUCT NAME:

DeHaze

PRODUCT CODE:

DEHAZE

COMMODITY CODE:

35079090

PACKAGING:

1, 5 and 25 KG

Description

DeHaze is prolyl-oligopeptidase enzyme that targets the proline end of proteins in beer preventing the formation of protein and polyphenol complexes whilst removing gluten.

Benefits

- Removes gluten
- Reduces conditioning time
- Increases colloidal stability of beers
- Boosts beer clarity
- Improves beer shelf life
- Easy to use
- Concentrated product

Guidelines for use

- Check that the product is within its shelf life before use.

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

HEALTH & SAFETY INFORMATION

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

- Read the Safety Data sheet prior to use.
- Care should be taken to avoid skin contact when handling.
- Check local legislation for guidance on gluten free products.

Principle

Murphys DeHaze is a prolyl-oligopeptidase enzyme which selectively hydrolyses internal peptide bonds primarily at the carboxyl site within proline-rich proteins. By targeting these bonds, the enzyme enhances the colloidal stability of beer by preventing protein-polyphenol complexes. This action also breaks down the chain of amino acids in gluten into harmless peptides.

Application and rates of use

This product is best added to wort on collection in fermentation vessel to ensure good mixing. Dose rates will depend of grist, fermentation characteristic, processing and desired effect but typical dose rates are 1-5g per hl.

For gluten free brewing it is our recommendation to check that each batch is below the permissible threshold before release.

Storage and shelf life

- Recommended storage conditions 0-10°C. Do not freeze.
- Keep away from direct sunlight and keep containers sealed when not in use
- The shelf life at the recommended storage temperature is 2 years from date of manufacture.

PRODUCT	DEHAZE	PRODUCT CODE	DEHAZE
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