



Product Specification

Beerzym Amyl HT

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| Description: | Beerzym Amyl HT is a thermostable bacterial- α -amylase for starch liquefaction in beer brewing from malt with quantities of raw grain. |
| Appearance: | Dark brown liquid |
| Smell: | Typical |
| Biological origin: | Bacillus licheniformis, Bacillus subtilis * |
| Activity: | α -amylase Activity: min. 10,000 SKB (70 °C, pH 6.6)-U/ml according to Erbslöh method EINECS number: 232-565-6 IUB number: 3.2.1.1 CAS number: 9000-90-2 |
| Application: | For starch liquefaction in brewing mash. |
| Production method: | Controlled fermentation with natural raw materials by adding selected nutrients, all substances in food quality. After fermentation, the enzyme solution is centrifuged off from the culture broth, separated, concentrated, stabilized and/or preserved, filtrated, formulated and standardized. |
| Composition: | Water, Sodium chloride, α -amylase, Potassium sorbate |
| Standardization agent: | None added |
| Stabilization agent: | Sodium chloride, food grade quality |
| Preservative: | Potassium sorbate, food grade quality |



Purity: Beerzym Amyl HT complies with the general specifications for food enzymes**.

Chemical purity:

Arsenic (As): < 3 ppm
Lead (Pb): < 5 ppm
Total heavy metals: < 30 ppm, calculated as Pb

Microbiological purity:

Total viable count < 5 x 10⁴ / g
Coliforms: < 30 / g
E coli: absent in 25 g
Salmonella: absent in 25 g
Antibacterial activity: negative in test
Mycotoxins: negative in test

Production and quality control: Carried through by Erbslöh quality assurance laboratory according to AMFEP***.

Control of activity: Carried through by Erbslöh quality assurance laboratory according to Erbslöh test methods.

Storage: Cool storage at 0-10 °C.

Storage stability: Max. 10 % loss of activity within 12 months, if stored at recommended storage conditions.

* see AMFEP: www.amfep.org: Enzymes: List of enzymes

** see FCC IV: As published by JECFA (Joint Expert Committee for Food Additives) of the FAO/WHO and within the FCC IV (Food Chemical Codex IV)

*** see AMFEP: www.amfep.org: Publications: General Aspects of Microbial Food Enzymes, Good Manufacturing Practice in Microbial Food Enzyme Production