

Product Specification Beerzym BG

Product:	Beerzym BG		
Description:	Beerzym BG is a thermostable fungal ß-glucanase for the glucan degradation in brewing mash.		
Appearance: Smell:	Honey yellow liquid Typical		
Biological origin:	Talaromyces emersonii *		
Activity:	ß-glucanase Activity: min. 1100 B method EINECS number: IUB number: CAS number:	3.2.1.6	
Application:	For glucan degradation 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 mycelium, separated, concentrated, stabilized and/or preserved, filtrated, formulated and standardized.		
Composition:	Water, beta-Glucanase, Sodium benzoate 0.2 %.		
Standardization agent: Stabilisation agent: Preservative:	None added None added Benzoic acid, food quality		

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Purity	/:	Beerzym BG complies with the general specifications for food enzymes**.	
		<u>Chemical purity</u> : Arsenic (As): Lead (Pb):	< 3 ppm < 5 ppm
		Total heavy metals:	< 30 ppm, calculated as Pb
		Microbiological purity: Total viable count Coliforms: E coli: Salmonella: Antibacterial activity: Mycotoxins:	< 5 x 10 ⁴ / g < 30 / g absent in 25 g absent in 25 g negative in test negative in test
Production and quality control: Carried through by Erbslöh quality a laboratory according to AMFEP***.			
Contr	ol of activity:	Carried through by Erbslöh quality assurance laboratory according to Erbslöh test methods.	
Stora	ge:	Cool storage at 0-10 °C.	
Storage stability: Max. 10 % loss of activity recommended storage commended storage		ity within 12 months, if stored at 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:	<u>www.amfep.org</u> : Publications: General Aspects of Microbial Food Enzymes, Good Manufacturing Practice in Microbial Food Enzyme Production	

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