



Brewline

THE BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Amyliz

FORMULATION

Amyliz is an enzymatic preparation of purified bacterial Alpha-amylase from *Bacillus subtilis*.

APPLICATION AREA

Enzyme used to liquefy must starch during brewing.

RECOMMENDED DOSAGES

150 to 350 ml/T of cereals.

The dosage of the enzyme depends on the quality of the raw materials, the temperature and the period of action.

MODE D'EMPLOI

Dilute and mix the necessary dosage in the mashing water.

- Optimal pH: 4.5 to 7.5
- Optimum temperature: up to 80°C

Use an iodine test to check the transformation of starch to fermentable sugars after saccharification.

Take a sample of must at 72°C and place it on a porcelain cup.

Add a drop of iodine:

- If a blue colour appears, the saccharification has not finished. Starch remains present in the must, add Amyliz enzyme to the wort.
- If a yellow colour appears, the starch has been transformed to sugar.

SPÉCIFICATIONS

Colour & Appearance	Dark brown liquid
Stabilising agents	Not added
Preservatives	Not added
pH	6,3
Heavy Metals	< 3 mg/kg
Arsenic	< 5 mg/kg
Lead	< 30 mg/kg

Density	1,64 g/mL
Total colony count	< 100 CFU/mL
<i>Enterobacteriaceae</i>	< 10 CFU/g
Coliforms	< 30 CFU/g
<i>Escherichia coli</i>	Absent in 25 g
Salmonella	Absent in 25 g
Mycotoxins	Negative test

PACKAGING & STORAGE

- - 1 kg bottles (5 kg boxes).
- - Store in a cool place, ideally between 4 and 10 °C in its original unopened packaging. Storage at temperatures above 20 °C may damage the enzyme. Store in its original sealed packaging in a cool, clean, dry and odour-free place. Observe the expiry date stated on the packaging. Use promptly after opening.

PF/07-01-2022. For use in breweries. For the production of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

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