



FORMULATION

Enzymatic preparation of purified bacterial Alpha-amylase from *Bacillus subtilis*.

APPLICATION FIELD

Amyliz is an enzyme used to liquefy wort starch during brewing.



RECOMENDED DOSAGE

- **Dosage:** 150 to 350 g/T of unmalted cereal.
200 g/T of malted cereal as a preventive measure.

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

INSTRUCTIONS FOR USE

- Add the necessary dosage in the mashing water.
 - **Optimal pH:** 4,5 - 7,5.
 - **Optimum temperature:** from 4,5 °C to over 80 °C.
- Use an iodine test to check the transformation of starch to fermentable sugars after saccharification. Take a sample of wort at 72°C.



SPECIFICATIONS

PHYSICAL

Appearance & colour	Yellow liquid
pH	6 - 7
Density	1.1 - 1.2 g/mL
Enzymatic activity	α-amylase 1800 TAU

HEAVY METALS

Lead	≤ 5 mg/kg
Mercury	≤ 0.5 mg/kg
Arsenic	≤ 3 mg/kg
Cadmium	≤ 0.5 mg/kg

MICROBIOLOGICAL

Total viable germs	< 50 000 UFC/mL
Coliforms	< 30 UFC/g
Sulfite-reducing anaerobes	< 30 UFC/g
<i>Escherichia coli</i>	Absence in 25 g
Salmonella	Absence in 25 g
<i>Staphylococcus aureus</i>	Absence in 1 g
Mycotoxins	Negative
Antibiotic activity	Absent



PACKAGING & STORAGE

- 1 kg bottle, 20 kg drum and 1000 kg IBC.
- Keep in a cold place, ideally between 4 and 10 °C, closed in its original packaging. A storage above 20°C may damage the enzyme properties. Store in its original sealed packaging, in a cool, clean, dry, and odor-free place. Respect the «Use By» date on the packaging. Use quickly after opening.

GN/04-11-2025. For use in breweries. For the preparation 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.

