



FORMULATION

Amyliz Finisher is a fungal amylase used at the end of fermentation, enabling the desired attenuation of a beer.

APPLICATION FIELD

The quality or choice of raw materials does not always guarantee the calculated attenuation during the different mashing steps. When such a situation occurs, after 5–6 days of fermentation, Amyliz FINISHER can be added to hydrolyse residual starch and dextrins, producing additional fermentable sugars and thus achieving the desired final attenuation.

Once the target attenuation and alcohol content are reached, the temperature can be lowered to enter the conditioning phase.

The enzymatic activity from *Aspergillus Niger* will be inactivated over time and temperature during conditioning, or, if applicable, during pasteurisation.



RECOMMENDED DOSAGE

- **Dosage:** 1 - 5 g/hL

Dosage should be adjusted according to the remaining attenuation to achieve and the fermentation temperature.

INSTRUCTIONS FOR USE

Amyliz Finisher is added at the end of fermentation. If possible, to ensure proper mixing, use a closed loop with a low-flow pump or a slight CO₂ injection at the base of the tank, followed by regulation of the fermentation tank pressure.



SPECIFICATIONS

PHYSICAL

Appearance & colour	Brown liquid
pH	5 - 6.5
Density	1.1 - 1.2 g/mL
Enzymatic activity	α-amylase > 3000 Fungal-amylase U/g

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

- 10 kg drum.
- 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/17-08-2026. For the preparation of products intended for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Product produced in compliance with the purity specifications recommended for enzymes used in agri-food processes by the FAO/WHO Joint 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.

