### A BRAIN Group company Weiss-Bio-Tech



### **DELTABREW®** Lautermax

### **Product Data Sheet**

Date of issue: 8 December 2022

### Fungal $\beta$ -glucanase for beer production

Description:	DELTABREW <sup>®</sup> Lautermax is a complex blend of different high-performance $\beta$ -glucanases, specifically designed to improve the mashing process and generate optimal $\beta$ -glucan content and high wort filterability. DELTABREW <sup>®</sup> Lautermax shows high endo-activity to hydrolyse specifically $\beta$ -glucans and $\beta$ -xylans in raw materials like barley and malt. DELTABREW <sup>®</sup> Lautermax has been specially developed for viscosity reduction and improvement of wort filterability after mashing with up to 30% adjuncts.		
Properties:	Enzyme: β-glucanase Activity: >54000 Cx units, Density: 1.10–1.25 g/ml	IUBMB: 3.2.1.6 /g Form: liquid Colour: brown	
	Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.		
Application:	DELTABREW® Lautermax is a $\beta$ -glucanase preparation for brewing with barley or malt.		
Conditions of use:	DELTABREW <sup>®</sup> Lautermax has shown to best perform when used under the following conditions:		
	Application	Dosage	Recommendation
	Barley or malt mashing	200-300 g per ton	Optimum conditions: pH: 4.5 - 6.5
			'
			Temperature: 45 - 72°C
GM Status:	The product and its constitu Enzyme proteins are produ which are removed and not Only agricultural raw mate used for the fermentation p	iced by fermentation of se present in the final produc rials of non-genetically mo	Temperature: 45 - 72°C ically modified. If-cloned microorganisms, t. dified (non-GM) origin are
GM Status: Composition:	Enzyme proteins are produce which are removed and not Only agricultural raw mate	uced by fermentation of se present in the final produc rials of non-genetically mo process and in the final form s stabilised with glycerol (E	Temperature: 45 - 72°C ically modified. If-cloned microorganisms, t. dified (non-GM) origin are nulation.
	Enzyme proteins are produ which are removed and not Only agricultural raw mate used for the fermentation p DELTABREW <sup>®</sup> Lautermax is	uced by fermentation of se present in the final produc rials of non-genetically mo process and in the final form s stabilised with glycerol (E n sorbate and sodium benz s available in 25 kg polyeth e original and unopened pa- er to retain maximum activ	Temperature: 45 - 72°C ically modified. If-cloned microorganisms, t. dified (non-GM) origin are julation. 422) and preserved with oate. nylene drums or IBCs. The ckaging under refrigerated <i>i</i> ty during storage. Under

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Compliance and legal:	Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed. The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.		
Purity criteria:	Total plate count Yeasts & Moulds Total Coliforms Salmonella Escherichia coli	< 50 000 CFU per g < 1 000 CFU per g < 30 CFU per g absent in 25 g absent in 25 g	
	Heavy Metals (as Pb) Lead Arsenic Cadmium Mercury	< 30 ppm < 5 ppm < 3 ppm < 0.5 ppm < 0.5 ppm	
Special diet information:	Kosher: Halal: Vegan/Vegetarian:	Certified Certified enzyme product or any constituents are not of animal origin	

Certification: WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

#### Made by WeissBioTech GmbH, Germany

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