



# DELTABREW® Pure

## Product Data Sheet

Date of issue: 28 July 2022

### Protease used in beer for haze prevention

**Description:** DELTABREW® Pure is a protease preparation used to prevent haze formation in beer caused by the association of proteins with phenolics during cold storage. DELTABREW® Pure can be added during fermentation, during maturation, or later in the bright beer tank before bottling.

**Properties:** Enzyme: protease IUBMB: 3.4.23.18  
 Activity: >1600 SAP units/g Form: liquid  
 Density: 1.05–1.20 g/ml Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

**Application:** DELTABREW® Pure is an acid-stable protease that can be used to prevent chill haze formation in beer.

**Conditions of use:** DELTABREW® Pure has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Fermentation, Maturation, Bright beer tank	1 - 3 ml per hl of beer, depending on the °Plato degree	pH: 3.0 - 5.5 Temperature: 0 - 20°C

**GM Status:** The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

**Composition:** DELTABREW® Pure is stabilised with glycerol and glucose and is preserved with small amounts of sodium benzoate and potassium sorbate.

**Packaging and Storage:** DELTABREW® Pure is available in 25 kg polyethylene drums or IBCs. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8°C) in order to retain maximum activity during storage.

**Safety and caution:** Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.



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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.

<b>Purity criteria:</b>	Total plate count	< 50 000 CFU per g	
	Yeasts & Moulds	< 1 000 CFU per g	
	Total Coliforms	< 30 CFU per g	
	Salmonella	absent in 25 g	
	Escherichia coli	absent in 25 g	
	<b>Heavy Metals (as Pb)</b>		< 30 ppm
	Lead	< 5 ppm	
	Arsenic	< 3 ppm	
	Cadmium	< 0.5 ppm	
	Mercury	< 0.5 ppm	
<b>Special diet information:</b>	Kosher:	Certified	
	Halal:	Certified	
	Vegan/Vegetarian:	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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