

# Glucanase 5XL

## G015L

### Features/Benefits

- High viscosity reducing action
- Rapid wort run off
- Reduces haze
- Reduces filtration problems
- Increase yield of fermentables

**Glucanase 5XL** is a broad-spectrum carbohydrase designed for use in brewing to lower wort viscosity, increase fermentable yield and reduce haze and filtration problems. It contains high levels of glucanase in combination with cellulase and xylanase. Glucanase 5XL is added to the grist in the mash tun where it breaks down complex polysaccharides in the mash. It efficiently hydrolyses beta linkages in the barley glucan.

This lowers wort viscosity, leading to a shorter run off time and an increase in wort volume. The solubilisation of complex polysaccharides in the mash increases the availability of fermentable substrates and haze and filtration problems resulting from unhydrolysed polysaccharides are effectively eliminated.

### Specification

Activity	12,500 U/g Beta-glucanase
Biological Source	<i>Trichoderma</i> sp.
Form	Brown liquid
Optimum pH Range	3.5 – 6.5
Optimum Temperature Range	50 - 65°C

### Application & Dose

Glucanase 5XL is added during mashing but care should be taken to add the product when some grist is present in the tun and avoid dosing during hot water addition as this will destroy the active enzymes. As a guide, the dose rate for an all malt mash is 50 - 100 ml/tonne and for a barley/wheat mash it is 100 - 200 ml/tonne. The product can be added to beer at a dose rate of 1 - 2 ml/tonne. Trials are recommended to determine the exact conditions necessary to obtain the desired effect.

### Health & Safety

Always read the Material Safety Datasheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

### Storage

Liquids: Activity will remain within specification for at least 6 months from the date of manufacture when stored below 20°C.

### Allergens

Refer to allergen statement.

### Food Status

Prepared from enzymes of GRAS status and manufactured to FCC/JECFA/WHO/FAO recommendations for enzymes used in food processing.

### GM Status

This product does not contain GMMs or genetically modified material.

### Quality

1. Food Safety Policy - The Company operates a Hazard Analysis at Critical Control Points (HACCP) system. This ensures that ingredients and the production environment are regularly monitored for contamination and that the processes are designed to produce safe products every time.
2. Good Manufacturing Practice (GMP) - The Company's integrated management system encompasses Total Quality, Health and Safety, Food Safety and GMP.
3. Biocatalysts Ltd is certified to ISO9001, ISO14001, ISO18001 and FSSC 22000

### Availability

Liquids: standard 25kg net plastic jerry cans. Non-standard quantities are also available for some products, please enquire.