

Technical Information



abv Protozyme Neutral

Description

abv Protozyme Neutral is a neutral protease enzyme derived from *Bacillus amyloliquefaciens*.

Application

Brewing and potable alcohol

Potential benefits

- Allows use of high levels of adjuncts
- Increases soluble protein
- Improves free amino nitrogen levels
- Enhanced yeast vitality in fermentation

Usage levels

Typical dosage:

in mash: 0.1 – 0.4 kg/MT of adjunct

in beer fermentation: 0.1 – 0.25kg per hl

Directions for use

abv Protozyme Neutral may be added to the mash with or just after grist addition.

In potable alcohol production abv Protozyme Neutral may also be added into the fermenter along with glucoamylase or with/just before/after the pitching yeast.

Composition

Protein (enzymes)

Water (enzyme carrier)

Sorbitol (stabiliser)

Propylene glycol (stabiliser)

Physical/chemical specifications

Physical form Liquid

Activity min. 1600 AZO/g

Microbiological

TVC/g <50000

Coliforms/g <30

E.coli/25g absent

Salmonella/25g absent

Antibiotic activity negative by test

Heavy metals (mg/kg)

As <3

Pb <5

Heavy metals as Pb <30

Nutritional data

(Calculated values per 100g)

Energy 170/730 Kcal/kJ

Protein <5g

Fat <1g

Carbohydrates 40-45g

Moisture 50-60g

Ash 15-20g

Storage

abv Protozyme Neutral should be stored cool and dry (max 10C) and sheltered from direct sunlight.

Packaging

28kg plastic container

225kg plastic drum

1125kg transparent container

Legislative

abv Protozyme Neutral meets the specifications laid down by the joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC) and is GRAS (Generally recognised As Safe) in the USA. When used as a processing aid under 21 CFR 101.00 it may be exempt from FDA labelling requirements and is typically not labelled.

Safety and handling

Avoid unnecessary contact with enzyme preparations during handling. In case of spillage rinse with water. Additional information can be found in the Material Safety Data Sheet.

Kosher status

abv Protozyme Neutral is certified Kosher

GMO status

The micro-organisms used in production of abv Protozyme Neutral are developed by traditional non-GMM technique.