

## **PRODUCT SPECIFICATION**

### **DELTAZYME XYL**

**CODE: DG-DZXYL**

**DESCRIPTION**

**DELTAZYME XYL** is a purified food grade enzyme derived from *Trichoderma and Penicillium*. This preparation is particularly suited for adjunct brewing with wheat flour because, in addition to containing cellulase activity, it also has a high xylanase (pentosanase) activity.

**ADDITIONAL INFORMATION**

Approximately 75% of the cell wall of wheat endosperm cells consists of pentosan (water soluble, non starchy polysaccharide) mostly in the form of arabinoxylan.

Inclusion of more than 15% wheat flour in the mash solids can cause problems with respect to run-off rates and extract recovery. However, use of a pentosanase in the mash-tun will help to overcome these problems.

**PHYSICAL FORM**

Brown, slightly viscous liquid .

**ACTIVITY PROFILES**

The optimum working pH for **DELTAZYME XYL** is pH 5.0, with >80% activity in the range pH 3.5 - pH 6.2.

The optimum temperature for **DELTAZYME XYL** is 70°C with >80% activity in the range 55 - 75°C.

**APPLICATION**

Use of **DELTAZYME XYL** in the mash-tun when wheat flour is used as an adjunct will result in hydrolysis of wheat derived pentosans and gums, a reduction on wort viscosity and an increase in the rate of run-off. Additional benefits from the use of **DELTAZYME XYL** will be an improvement in extract and the elimination of haze problems in the final beer.

**DOSE RATE**

The recommended dose rate for **DELTAZYME XYL** is 100-300gm /tonne of grist.

**STORAGE/SHELF LIFE**

**DELTAZYME XYL** should be stored in a cool dry place <20°C. The declared enzyme activity will be maintained for at least 6 months under these conditions.

**SAFETY/HANDLING**

Avoid inhalation of enzymes. In case of spillage rinse area well with water.