



Profile Summary:

**Glucoamylase (10g) – Sufficient for up to 20 lbs. of dextrins**

**APPLICATION:** Powdered Glucoamylase enzyme for hydrolysis of short-chain dextrins into fermentable sugars. For saccharification of dextrins following mashing of grains, potato or any other starch-based substrate prior to ethanolic fermentation.

**DIRECTIONS:**

For optimal activity add sachet contents to wash or wort once cooled to 131-140°F (55-60°C). Stir to dissolve thoroughly. Pitch yeast once temperature is below 86°F (30°C) and leave to ferment.

Enzyme is stable up to 149°F(65°C).

Optimum pH is pH 4.0 to 4.5 (enzyme is stable between pH 2.8 and pH 5.0).

Note: all enzymes require 50ppm calcium ions for maximum activity and stability.

Declared Pack Weight: 10g e

BBE: 24 Months

Ingredient Declarations: Glucoamylase enzyme.

Allergen Declarations: None.

