

ULTRA-FERM

MADE WITH TECHNOLOGY BY  DSM

Product Description: Enzyme containing amyloglucosidase derived from a selected strain of *Aspergillus niger*

Product Applications:

Amyloglucosidase for ethanol or dry beer production: Brewers often want to produce light beers or dietetic beers. In these cases the brewer wants a controlled or complete hydrolysis of starch and dextrans to fermentable glucose. Traditional brewing methods permit only 75 to 80% hydrolysis of starch present in the grain raw material. ULTRA-FERM amyloglucosidase permits total hydrolysis of dextrans to fermentable glucose, from all types of starch.

Directions:

Application	Dosage	Time
Starch conversion to glucose	25 ml/10 BBL	Add at beginning of mash-in

Product Specs:

Optimal pH is between 3.5 and 5.5

Temperature should not exceed 60°C (140°F)

Amyloglucosidase activity is completely destroyed when the wort is held at 85°C for 10 minutes

Hold product at 4-8°C.

Stable for 12 months.

Contains Sodium Benzoate

This product is not a GMO