

ENDOINASE

(see Enzymes CBS, Why and when to use enzymes)

Endoinase is a mixture of vegetal endoproteases standar-dised to 500 tyrosine units with a proteic hydrolysate. The endoproteolytic enzymes hydrolyse proteins, peptides, amides, amino-acids esters, preferently of basic amino-acids, leucine and glycine.

PURPOSES To increase the free amino-nitrogen content when brewing with high levels of raw wheat.

TEMPERATURE Optimum 45-55°C.

pH EFFECT Optimum pH between 4,5 and 6,5.

APPLICATION Endoinase is added in the beginning of the mash.

AVAILABILITY Powder form in plastic or cardboard drums of 25-50 kg.

EXAMPLE 100% raw wheat brewing using exogenes amylases, hemi-cellulases and Endoinase (rates: % w/w enzyme/wheat grains)

Maltosylase	0,1% (w/w)	0,1% (w/w)	0,1% (w/w)
Liquamyl T	0,2% (w/w)	0,2% (w/w)	0,2% (w/w)
Guminase P	0,0% (w/w)	0,2% (w/w)	0,2% (w/w)
Endoinase	0,0% (w/w)	0,0% (w/w)	0,2% (w/w)
Extract Yield (%)	82,4	87,3	89,7
Total sugars (g/100 ml)*	/	9,1	9,3
Maltose (%)	/	77,4	77,5
Maltotriose (%)	/	16,4	16,3
Glucose (%)	/	3,4	3,6
Free Amino Nitrogen (ppm)*	35	86	225
Filtration rate	Slow	Normal	Normal

* Given for a 12°P wort

The use of Endoinase increases remarkably the wort extract yield and the free amino-nitrogen content.

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