

LABILASE

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

LABILASE is an enzymatic preparation specifically developed to hydrolyze the components of the unfiltrable haze which may appear during fermentation especially when the yeast is stressed by high gravity wort, by fermentation temperatures, by high pressures in big tanks, etc. This enzymatic preparation works at normal fermentation, maturation and resting temperatures between 0°C and 30°C. Labilase is thermolabile and is quickly deactivated during beer pasteurisation.

TEMPERATURE

This enzyme preparation is active at beer fermentation and maturation temperatures (0°C to 30°C) showing good hydrolysis results as the contact time during these stages is long enough.

pH EFFECT

This enzyme preparation is active at beer fermentation and maturation pH (4-5) showing good hydrolysis results as the contact time during these stages is long enough.

PURPOSES

To improve beer colloidal stability by using LABILASE during wort fermentation or beer maturation. Higher glucans can be excreted by yeast during fermentation especially when dry yeast is used or when the yeast is physically stressed. We have observed decreases of 40-50% of beer turbidity in the breweries using LABILASE at the rate of 2-3 g/hl.

APPLICATION

In the beginning of fermentation or in the beginning of maturation. This preparation is inactivated after 1 or 2 pasteurization units.

ACTIVITY

2800 LAU/g.

AVAILABILITY

LABILASE is available in liquid form.

SAFETY

LABILASE is produced according to FAO/WHO JECFA and FCC recommendations for food grade enzymes, supplemented with maximum limits of 5×10^4 /g for total count and 10^2 /g for moulds.

STORAGE

The declared activity of LABILASE is maintained for at least six months when stored at 25°C and for at least one year when stored at 5°C.

Our technical advice on the uses of our materials is given without obligation. The buyer is responsible for the application and processing of our products, and he is also liable for observing any third party rights.



Customized Brewing Solutions

Rue du Cloître, 75 - 1020 Brussels - Belgium
FAX : 32-2-479 01 16 - PHONE : 32-2-478 56 18
www.cbsbrew.com - info@cbsbrew.com