



ENERZYM® HT



Strong glucoamylase for starch saccharification

Highly concentrated glucoamylase (EC.3.2.1.3.) from *Aspergillus niger* for the degradation of hydrolyzed starch.

At a glance:

PRODUCT

HIGHLY CONCENTRATED GLUCOAMYLASE





Range of use	Saccharification of mashes and juices from fruits and cereals
Goal	Complete saccharification of starch
Special features	• Avoidance of starch-based hazes • Complete saccharification of liquefied starch and its dextrins • Check technical data sheet for information about temperature and pH
Dosage	Saccharification from starch raw materials: 500 mL/ton Starch degradation for apple juice concentrate production: 10 – 25 mL/1,000 L juice (12 °Bx) Minimization of the residual extract in dietetic beers: 2 – 5 mL/100 L green beer
Packaging unit	10 kg 1,125 kg

