

# ENDOZYM® AMG

**ENDOZYM® AMG is the saccharification enzyme glucoamylase which breaks down starch and dextrins into glucose during mashing. It is also the enzyme to use when brewing light or low-calorie beers.**

## PRODUCT PROPERTIES

COMPOSITION: Glucoamylase

ORIGIN: Derived from the controlled fermentation of a fungal strain of *Aspergillus niger*.

ACTIVITY Amylo-glucosidase 375 U/g

PHYSICAL FORM Liquid

COLOUR Brown

DENSITY 1.13g/ml

## APPLICATION BENEFITS

ENDOZYM® AMG hydrolyses both the  $\alpha$ -1,6 and  $\alpha$ -1,4 glucosidic bonds of starch to liberate single glucose units.

Maximises the conversion of starch into fermentable sugars.

Supports the production of highly attenuated beers.

Gives a more consistent fermentability when using a range of raw materials or adjuncts.

Allows for the production of beers with low residual sugar content such as light or low calorie beers.

## SPECIFICATIONS

<b>Total viable count</b>	< 50000 CFU/ml
<b>Coliforms</b>	< 30 CFU/ g
Yeasts & Moulds	< 1000 CFU/g
<b><i>E. coli</i></b>	Not detected/absent
<b>Salmonella species</b>	Not detected/absent

*For additional specifications data please refer to the Compliance Data Quality Control*

## DOSAGE & APPLICATION

Typical dosage is 50 to 100 ml per 100 kg of malt or unmalted cereals / adjuncts.

It is recommended to add the enzyme during mashing in ensuring it is mixed in thoroughly.

TEMPERATURE RANGE: 50-75°C / 122-167°F  
Optimal 65°C / 149°F

pH RANGE: 3.0 to 5.5

Optimal 4.0

## PACKAGING & STORAGE

---

ENDOZYM® AMG is packaged in:

1 kg net bottle

25 kg net drums

*Please contact your local AEB customer support team for country-specific pack size availability*

Store in cool dry place <10°C / <50°F for maximum 18 months

On opening the bottle use the product as quickly as possible and within a maximum of 4 weeks while stored as specified above. If there are any signs of spoilage during storage of an opened bottle do not use and discard the contents appropriately. If in doubt, please contact AEB Technical Service.

## COMPLIANCE

---

This product complies with the recommended specifications for food grade enzymes given by the joint FAO/WHO Expert committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC)

*For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control*

## CONTACT US

For more information, please visit us online at [www.aeb-group.com](http://www.aeb-group.com) or email [info@aeb-group.com](mailto:info@aeb-group.com)

AEB Group is a leader in yeast, fermentation, enzymes, filtration, detergents, equipment and biotechnology for the beer, wine, beverage, and food industries. AEB has a global presence with production sites worldwide and dedicated R&D facilities with quality control laboratories.

## HANDLING & SAFETY

---

This is a liquid product.

Enzymes are proteins. Exposure may induce sensitisation and may cause allergic reactions. Protective handling equipment is recommended. Note that some natural settling and sedimentation may occur in the product, but this will not affect its performance.

*Please refer to the Safety Data Sheet (MSDS) for further information.*

## QUALITY ASSURANCE & GMO STATUS

---

This product is produced in accordance with certified quality management system ISO 9001, applying GMP, and HACCP standard.

The enzyme in this product is not produced from a Genetically Modified Microorganism (GMO).

This product is not treated with ionizing radiation.

*For more information, please refer to the Compliance Data Sheet (CDS) or contact AEB Group Quality Control*