



PAPAINASE NA

.....
 Proteolytic enzyme for beer stabilization

→ TECHNICAL DESCRIPTION

Papaynase NA is a vegetable protease derived from papaya latex. **Papaynase NA** stabilizes beer against protein precipitation: it partially breaks down the proteinaceous substances and micro-polypeptides responsible for the colloidal clouding of beer up to the peptonic phase. It is used during maturation or in filtered beer. **Papaynase NA** degrades the protein colloids that form at low temperatures, giving a clearer beer at the filtration outlet and improving total filtration capacity. **Papaynase NA** confers considerable stability to the treated beer and ensures long lasting brightness. Since the stabilizing activity of **Papaynase NA** is influenced by the action of polyphenolic substances, it should be noted that the lower these substances are, the higher the enzymatic activity will be. It does not affect the distinctive characteristics of beer: **Papaynase NA** does not affect the elements that characterize the bouquet and aroma of beer, nor does it alter the flavour of any of its components; moreover, it has no negative effect on head retention.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Vegetable protease from Papaya latex with enzymatic activity ranging between 0,65 and 0,7 Anson units on haemoglobin per gram (AUHb/g), or 118-127 Tyrosine units (µg/g). The supporting excipient is made up exclusively of pure sodium chloride. In order to protect the enzymatic action of **Papaynase NA**, it should always be added separately from silica gel or PVPP based products.

→ DOSAGE

0,5-1,5 g/hL in filtered beer.

→ INSTRUCTIONS FOR USE

Add **Papaynase NA** by means of metering pumps in filtered beer tanks.

→ STORAGE AND PACKAGING

Store **Papaynase NA** in a cool dry place at a maximum temperature of 20°C.

10 kg net bags.

