



ENDOZYM[®] AMG

.....
 Purified enzymatic preparation based on gluco-amylase for complete starch
 degradation



→ TECHNICAL DESCRIPTION

Endozym AMG is an exo-glucosidase capable of hydrolizing the glucosidic alpha-1,6 and alpha-1,4 starch links. Its action releases simple glucose units starting from non reductive extremities of the liquefied starch and dextrans. Its application allows a complete conversion of the liquefied starch into glucose.

Endozym AMG is available in liquid form in the following concentrations:

- 200 AGU/g
- 300 AGU/g (standard product)
- 400 AGU/g.

It is used during the malting stage on cold wort, during fermentation or in the storage tank in order to facilitate starch hydrolisis and its quick transformation.

It is also used in the production of light beers with a low content of residual carbohydrates. **Endozym AMG** can also be used during fermentation in order to increase the quantity of fermentable sugar.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzymatic preparation based on glucoamylase (or amyloglucosidase), obtained by fermentation of a selected *Aspergillus niger* strain.

→ DOSAGE

500 g/tons of wort.

→ INSTRUCTIONS FOR USE

The product is added in the brewhouse during the mashing.

→ STORAGE AND PACKAGING

Endozym AMG guarantees that the microorganism is not genetically modified (non GMO). The substrates utilized are controlled and originate from vegetable organisms which have not been genetically modified (non GMO).

Endozym AMG is a very stable preparation; it must preferably be kept at a temperature not exceeding 20°C. It is commonly used in food processing applications. It complies with the requirements of the WHO, FAO, JECFA and FCC regarding food grade enzymes.

10 or 25 kg net drums.

