



custom enzymes

CUSTOM E MALT BG

Multiple enzyme components for maximising malt extraction

Enzyme blend for hydrolyzing non - starch polysaccharides in malting

CUSTOM E MALT-BG is a formulation of mashing enzymes to effectively hydrolyze all Non-Starch Polysaccharides (NSPs) during Malting, that contains a mixture of Bacterial Alpha amylase, Beta Amylase, Protease and Beta Glucanases. It can be used when barley quality is inconsistent, or quantities are inadequate with use of adjuncts. It ensures consistency during mashing and maximizes extraction.

Advantages of CUSTOM E MALT – BG:

1. It hydrolyzes Starch, NSP, Glucans and proteins for maximum yield extraction.
2. Viscosity falls rapidly due to hydrolysis of protein – starch –NSP complexes, resulting in better starch hydrolysis for unmalted grains.
3. Protease action leads to the release of free amino nitrogen and reduces viscosity and results in efficient filtration.
4. Hydrolysis of NSP and beta glucans results in better extraction/filtration/ultra-filtration/centrifugation efficiency as it hydrolyses NSP protein gels.

Dosage instructions:

During mashing 0.7 – 1.25 kg/MT of Total Solids.

Product Characteristics:

- Powder form- blend of enzymes.
- Light brownish color
- Operating Temp – up to 80 C

Packaging:

CUSTOM E MALT- BG is available in 25 kg bag and can be packed as per the customer's request.

Storage and Handling Precautions:

Store it in a cool and dry place and shaded place away from direct sunlight. Enzyme dust may cause sensitization and irritation when inhaled in some individuals. Prolonged contact with product should be avoided. In case of spillage or contact with eyes or skin, rinse the affected area promptly with plenty of clean water. Wear suitable safety gear and clothing.