

MagiZyme® Brew Q

Brewing Enzyme

MagiZyme® Brew Q is a fungal alpha-amylase used for increased starch breakdown, facilitating a higher alcohol output

The key enzyme activity of MagiZyme® Brew Q is provided by endo-amylase that hydrolyzes (1, 4)-alpha-D-glucosidic linkages in starch polysaccharides.

MagiZyme® Brew Q is produced by submerged fermentation of non-genetically modified *Aspergillus Orzae*. The enzyme protein is separated and purified from the production organism.

This enzyme is permitted for general use as a processing aid under FSANZ Standard 1.3.3 E.C. 3.4.21.14.

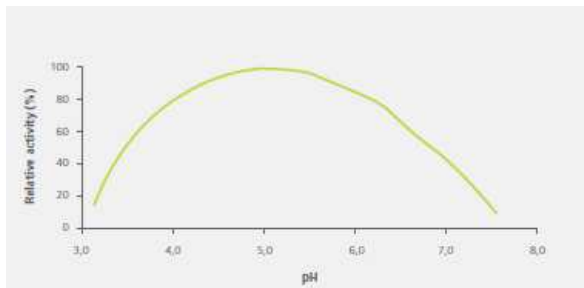
Typical Characteristics:

Activity: 1000 FAA/ZU
Appearance: Light to dark brown liquid
Grade: Food grade
Density appx: 1.25 g/ml

Operating Conditions:

Effect of pH

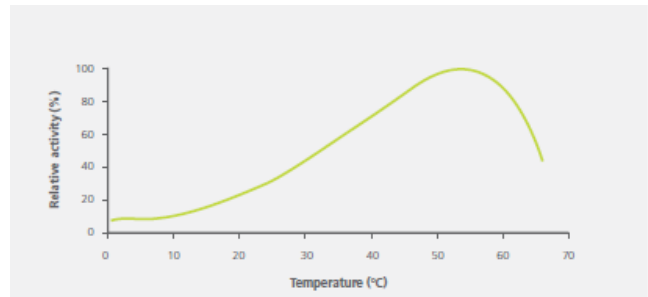
For maximum alpha- amylase activity the optimum pH range is from pH 4.5 to 5.5. The operational range is from around pH 3.2 to 7.2



Effect of Temperature:

For maximum alpha-amylase activity the optimum temperature range is from 50°C to

60°C. The operational range is from around 20°C to 65°C.



Application Recommendations:

MagiZyme® Brew Q is used in brewing to manage attenuation fluctuations, and create highly attenuated beers.

The enzyme should be added at the start of fermentation. A dosage of 0.5 to 5 g/ hL of beer should give a desired attenuation of RDF 70-75%, ADF 85-90%.

MagiZyme® Brew Q can be used alone or in combination with other enzymes to achieve the desired attenuation level and control.

Packaging:

Pack sizes available on request

Storage and Stability

Recommended storage: 0 - 10°C.

Packaging must be kept intact, dry, and away from sunlight.

Safety and Enzyme Handling

Inhalation of enzyme dust and mists should be avoided. In case of contact with the skin or eyes, promptly rinse with water for at least 15 minutes.

For detailed handling information, please refer to the Material Safety Data Sheet.



Technical Services

Zymus welcomes the opportunity to work with customers offering technical services with the use of our products in application development and optimisation.

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