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TECHNICAL DATA SHEET

TDS-ENZ039-EN · REV. 02 · 2026-11-03

Beta-glucanase Brewing Enzyme 13,000 U/g Liquid

Liquid beta-glucanase at 13,000 U/g for reducing wort viscosity and preventing beta-glucan haze in beer.

SKU **ENZ039** CATEGORY **BEER BREWING ENZYMES** CAS **9025-70-1** OTHER NAMES **DEXTRANASE**

APPEARANCE **LIQUID**

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥13,000u/g	60°C-75°C	4.0-5.5	12 months
as stated on the product page	working range 40°C-80°C	working range pH 3.5~7.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Physical form	Liquid Typical
Production organism	Trichoderma reesei Typical
Colour	Brown; can vary from batch to batch Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Enzymes activity	**≥13,000u/g** Typical
WORKING WINDOW	
Temperature	40°C-80°C; optimum 60°C-75°C Typical
pH	3.5~7.0; optimum 4.0-5.5 Typical
PURITY AND HYGIENE	
Lead (upper limit)	5 mg/kg Typical
Arsenic (upper limit)	3 mg/kg Typical
Total viable count (upper limit)	50,000 CFU/g Typical
Salmonella	Not Detected/25g Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Cool and dry place in a sealed container, away from sunlight, high temperature and damp

PACK SIZE
1 kg / bag

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Reduce wort viscosity
Hydrolyses β-glucan into glucose and low molecular material

Speed up beer wort filtration
Gives consistent, high-speed wort filtration

Lower beta-glucan haze risk in beer
Reduces haze from β-glucan and related carbohydrates

Raise extract yield
Higher extract yield reported

DOSAGE

0.15-0.4 L per ton

L of enzyme preparation per ton of total raw materials

Addition point	**at mashing-in**
Substrate	**total raw materials**

Optimal rate depends on raw materials and process; determine by testing at the brewery.

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/beta-glucanase-brewing-enzyme

Enzyme preparations are proteins that may cause sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response develops. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER