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TECHNICAL DATA SHEET

TDS-ENZ075-EN · REV. 02 · 2026-11-03

Xylanase Enzyme

Xylanase for brewing that reduces wort viscosity and improves lautering, and boosts extract yield from barley malt.

SKU **ENZ075** CATEGORY **BEER BREWING ENZYMES** CAS **9025-57-4** PRODUCTION ORGANISM **TRICHODERMA REESEI** FORM **LIQUID**

Produced by submerged fermentation

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
20000 u/g	**65–75 °C**	**4.0–5.5**	**12 months**
as stated on the product page	working range 35–85 °C	working range pH 3.0–7.5	sealed, see storage below

SPECIFICATION

IDENTITY

Production organism	Trichoderma reesei Typical
Physical form	Liquid Typical
Colour	Brown; can vary from batch to batch Typical

ACTIVITY

Declared activity	**20000 u/g** Typical

WORKING WINDOW

Temperature range	35–85 °C Typical
Optimum temperature	65–75 °C Typical
pH range	3.0–7.5 Typical
Optimum pH	4.0–5.5 Typical

PURITY AND HYGIENE

Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical
Total viable count	50,000 CFU/g Typical
Salmonella	Not Detected/25 g 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, sealed container; avoid insolation, high temperature and damp

PACK SIZE
1 kg / bag

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

APPLICATIONS

Apply xylanase to beer wort at mashing-in.
Reduces wort viscosity and improves lautering.

Apply in beer processing to accelerate filtration.
Improves filtration and yield.

Apply to barley malt in brewing.
Boosts extract yield from barley malt.

Apply in soybean protein and starch processing.
Breaks xylan down into low molecular sugars such as xylose.

DOSAGE

0.1–0.4 L per ton

per ton of total raw materials (beer industry)

Addition point	**At mashing-in**
Alcohol industry rate	**0.05–0.2 L per ton of total raw materials**

The optimal rate depends on raw material composition and process parameters.
Determine the rate by testing different application rates 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/xylanase-enzyme-for-unlocking-wort-performance

Enzyme preparations are proteins that may induce sensitization and cause allergic reactions in sensitized individuals; avoid skin contact. 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