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TECHNICAL DATA SHEET

TDS-ENZ133-EN · REV. 02 · 2026-11-03

Papain 80,000 U/g Liquid Beer Clarification Enzyme

Liquid papain preparation that hydrolyzes beer proteins to prevent chill haze and extend shelf life.

SKU **ENZ133** CATEGORY **BEER BREWING ENZYMES** FORM **LIQUID** MAIN INGREDIENTS **PAPAIN, SORBITOL**

DECLARED ACTIVITY **80,000 U/G**

Not restricted for transport

DECLARED ACTIVITY	FORM	MAIN INGREDIENTS	SHELF LIFE
80,000 U/g	**Liquid**	**Papain, sorbitol**	**12 months**
as stated in the product title	brown liquid, liquid complex enzyme	as listed in the characteristics	sealed, see storage below

SPECIFICATION

IDENTITY		
Main ingredients	Papain, sorbitol	Typical
Product specification	Liquid complex enzyme	Typical
ACTIVITY		
Declared activity	**80,000 U/g**	Typical
PHYSICAL		
Appearance	Brown liquid	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
Room temperature, dry, and protected from light

PACK SIZE
Not stated

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

APPLICATIONS

Add during beer clarification
Hydrolyze proteins and prevent cold turbidity caused by protein and polyphenol material

Add during saccharification
Improve the quality of malt

Raise wort composition
Increase the free amino nitrogen content of the wort

Maintain beer foam
Keep the foaminess of beer while proteins are hydrolyzed

Speed up beer filtration
Increase filtration speed without producing bitter peptide

DOSAGE

Determine by trial
no application rate stated on the product page

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

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/papain-80000-u-g-liquid-beer-clarification-additive-hydrolyzed-protein-biological-enzyme

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation 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