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TECHNICAL DATA SHEET

TDS-ENZ136-EN · REV. 02 · 2026-11-03

Xylanase Enzyme For Brewers

Xylanase preparation from Trichoderma reesei that breaks down arabinoxylan in brewing mash.

SKU **ENZ136** CATEGORY **BEER BREWING ENZYMES** CAS **9025-57-4** TYPE **ENZYME PREPARATIONS**

OTHER NAMES **ZYTASE**

Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
22000 u/g	**60–70 °C**	**4.2–5.5**	**12 months**
as stated on the product page	working range 40–80 °C	working range pH 4.0–7.0	sealed, see storage below

SPECIFICATION

IDENTITY		
Production organism	Trichoderma reesei	Typical
CAS number	9025-57-4	Typical
ACTIVITY		
Declared activity	**22000 u/g**	Typical
PHYSICAL		
Physical form	Liquid	Typical
Colour	Snuff colour	Typical
WORKING WINDOW		
Optimum temperature	60–70 °C	Typical
Optimum pH	4.2–5.5	Typical
PURITY AND HYGIENE		
Lead	5 mg/kg	Typical
Arsenic	3 mg/kg	Typical
Total viable count	50,000 CFU/g	Typical
Coliform bacteria	30 CFU/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
Keep sealed in a dry and cool place and avoid direct sunlight

PACK SIZE
1 kg / bag

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

APPLICATIONS

Break down arabinoxylan in mash
Lowers wort viscosity and speeds wort filtration

Reduce haze risk in beer
Lowers haze from arabinoxylans and related carbohydrates

Increase extract yield
Releases more protein and sugar from plant material

Raise brewhouse filtration capacity
Improves utilization of beer filtration equipment

DOSAGE

0.1–0.3 L per ton

per ton of total raw materials

Addition point **At mashing-in**

Optimal rate depends on raw material composition and process parameters.
Determine the rate by testing different 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-brewers

Enzyme preparations are proteins that may induce sensitization and allergic reactions; avoid prolonged skin and eye 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