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TECHNICAL DATA SHEET

TDS-ENZ151-EN · REV. 02 · 2026-11-03

Glucoamylase Enzyme For Home And Commercial Brewing

Liquid glucoamylase made from Aspergillus niger by submerged fermentation, for brewing and spirits production.

SKU **ENZ151** CATEGORY **BEER BREWING ENZYMES** CAS **9032-08-0** EINECS **232-877-2**

PRODUCTION ORGANISM **ASPERGILLUS NIGER**

Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
150,000 u/g	**55–60 °C**	**4.0–5.0**	**12 months**
as stated on the product page	working range 30–65 °C	working range pH 3.5–6.0	sealed, see storage below

SPECIFICATION

PHYSICAL

Appearance	Liquid Typical
Colour	Brown; can vary from batch to batch Typical
Odour	Normal microbial fermentation odour Typical

ACTIVITY

Declared activity	**150,000 u/g** Typical

WORKING WINDOW

Optimum temperature	55–60 °C Typical
Optimum pH	4.0–5.0 Typical

PURITY AND HYGIENE

Lead	5 mg/kg Typical
Arsenic	3 mg/kg Typical

MICROBIOLOGY

Escherichia coli	10 CFU/g 3 MPN/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
Store at 0-15°C in a cool, dry place in a sealed container; avoid insolation, high temperature and damp

PACK SIZE
1 kg/bag; 25 kgs/drum; 1,125 kgs/drum

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

APPLICATIONS

Brewing of beer
Produces dry, fully-attenuated beers.

Spirits and alcohol production
Converts starch substrates to fermentable sugars.

Organic acid, sugar and antibiotic material processing
Hydrolyses starch in these industrial processes.

DOSAGE

0.4-1.0L per ton

enzyme preparation per ton of total raw materials

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

Optimal rate depends on process parameters; determine by testing 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/glucoamylase-enzyme-for-home-brewing-and-commercial-breweries

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