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TECHNICAL DATA SHEET

TDS-ENZ180-EN · REV. 02 · 2026-11-03

Pullulanase Enzyme For Beer Brewing

Liquid pullulanase for beer brewing that hydrolyzes α-1,6-glucosidic linkages in branched starch.

SKU **ENZ180** CATEGORY **BEER BREWING ENZYMES** CAS **9075-68-7** GRADE **FOOD GRADE** APPEARANCE **LIQUID**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
2000 u/ml	**50–60 °C**	**4.0–5.0**	**12 months**
as stated on the product page	working range 40–65 °C	working range pH 3.5–6.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Colour	Brown Typical
Odour	Normal microbial fermentation odour Typical
ACTIVITY	
Enzyme activity	**2000 U/g** Spec
WORKING WINDOW	
Temperature	40–65 °C; optimum 50–60 °C Typical
pH	3.5–6.0; optimum 4.0–5.0 Typical
MICROBIOLOGY	
Escherichia coli	10 CFU/g 3 MPN/g Typical
Salmonella	Not Detected/25g Typical
PHYSICAL	
Appearance	**Brown liquid** Spec
PURITY AND HYGIENE	
Heavy metals	< 30.0 mg/kg Spec
Heavy metals (as Pb)	≤ 5.0 mg/kg Spec
Heavy metals (as As)	≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/mL Spec

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; avoid sunlight, high temperature and damp

PACK SIZE
1 kg / bag

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

APPLICATIONS

Beer manufacture
Reduces amylopectin content to produce dry beer.

Glucose manufacture
Improves glucose yield and reduces glucoamylase use in saccharification.

Maltose manufacture
Improves maltose yield and produces maltose syrup with 70% maltose content.

Starch sugar, monosodium glutamate and alcohol production
Debranches α-1,6-glucosidic linkages in branched chain starch.

DOSAGE

0.4–0.8 L per ton

per ton of total raw materials (beer manufacture)

Application	**Manufacture of beer**
Rate	**0.4–0.8 L of enzyme preparation per ton of total raw materials**

Glucose manufacture: 0.35–0.6 L per ton of dry starch.
Maltose manufacture: 1–2 L per ton of dry starch.

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

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Online: enzymes.bio/product/pullulanase-enzyme-for-beer-brewing

Enzyme preparations are proteins that may induce sensitization; avoid direct skin contact; prolonged contact may irritate skin, eyes or nasal mucosa. 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