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TECHNICAL DATA SHEET

TDS-ENZ235-EN · REV. 02 · 2026-11-03

Debranching Enzyme For Brewing Industry

Pullulanase that hydrolyzes alpha-1,6 glycosidic bonds to increase wort fermentability and alcohol yield.

SKU **ENZ235** CATEGORY **BEER BREWING ENZYMES** GRADE **FOOD GRADE** FORM **LIQUID**

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

DECLARED ACTIVITY	PHYSICAL FORM	BEER DOSAGE	SHELF LIFE
2000 u/g	**Liquid**	**0.4-0.8L**	**12 months**
as stated in Characteristics	brown, normal microbial fermentation odour	per ton of total raw materials	sealed, see storage below

SPECIFICATION

IDENTITY		
Enzyme	**Debranching enzyme (pullulanase)**	Typical
Alternative name	Starch α-1,6-Glucosidase	Typical
ACTIVITY		
Declared activity	**2000 u/g**	Typical
PHYSICAL		
Physical form	**Liquid**	Typical
Color	Brown; can vary from batch to batch and is not an indication of enzyme activity	Typical
Odour	Normal microbial fermentation odour	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/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
Cool, dry place in a 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

Reduce amylopectin content in beer manufacture
Produces dry beer

Combine with glucoamylase in glucose saccharification
Improves glucose yield and reduces glucoamylase usage

Combine with Fungal Alpha-Amylase in maltose saccharification
Improves maltose yield; gives maltose syrup with 70% maltose

Hydrolyze α-1,6-glucosidic linkages in branched starch
Increases wort fermentability and alcohol yield

DOSAGE

0.4-0.8L

of enzyme preparation per ton of total raw materials (beer manufacture)

Beer	**0.4-0.8L per ton of total raw materials**
Glucose	**0.35-0.6L per ton of dry starch**
Maltose	**1-2L per ton of dry starch**
Addition point	**Saccharification step (glucose and maltose)**

Increase application rate after shelf life.
Extended storage or adverse conditions may require a higher application rate.

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

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Online: enzymes.bio/product/debranching-enzyme-for-brewing-industry

Enzyme preparations are proteins that may induce sensitization and allergic-type reactions; avoid direct skin contact and consult a doctor if irritation develops. 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