

OptiArom

FORMULATION

Préparation enzymatique à base de ß-glucosidase hautement active, augmentant le taux d'extraction des composants actifs aromatiques du houblon. Cette enzyme est produite à partir d'une souche sélectionnée non OGM d'Aspergillus Niger.

APPLICATION AREA

OptiArom acts on the glucosides present in the hops, freeing the active aromatic compounds. The overall increase in aromatic intensity varies according to the hops variety.

RECOMENDED DOSAGES

For optimal effect, OptiFlow should be added during dry hopping. It can also be added at any time after fermentation. Dosage: 10 – 20 mL/hL of green beer

INSTRUCTIONS FOR USAGE

Dilute the enzyme in cold water or in the beer. To be added after fermentation, mix well. A test can also be made on the finished beer in bottle in order to optimise enzyme dosage.

SPECIFICATIONS

Colour & Appearance	Dark brown liquid
Stabilising agents	Not added
Preservatives	Not added
рН	4,7
Heavy metals	< 30 ppm
Arsenic	< 3 mg/kg
Lead	< 5 mg/kg

Density	1,126 g/mL
Total colony count	< 5 x10 ⁴ /g
Coliforms	< 30 CFU/g
Escherichia coli	Absent in 25 g
Salmonella	Absent in 25 g
Mycotoxins	Negative test

PACKAGING & STORAGE

- 1 kg bottles (5 kg boxes).
- Store in a cool place, ideally between 4 and 10 °C in its original unopened packaging. Storage at temperatures above 20 °C may damage the enzyme. Store in its original sealed packaging in a cool, clean, dry and odour-free place. Observe the expiry date stated on the packaging. Use promptly after opening.

PF/07-01-2022. For use in breweries. For the production of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

