



Brewline

THE BREWER'S PORTFOLIO

Enzyme

OptiFAN

FORMULATION

OptiFAN is a concentrated endopeptidase.

FIELD OF APPLICATION

OptiFAN is an enzyme elaborated for the degradation of specific proteins in the raw materials, including sensitive proteins responsible for chill haze, as well as gluten.

Proteins creating foam are not affected.

OptiFAN releases amino acids and peptides that are favorable for yeast nutrition during fermentation.

RECOMMENDED DOSAGE

- Malt basis: 2 – 5 g/hL
- Unmalted cereals: 1,5 – 5 g/hL

Dosage will be adjusted according to the quality of raw materials (initial amount of protein in wort), wort density (°P) and the temperature during beer process.

HOW TO USE

Homogenise **OptiFAN** in the cold wort at the beginning of fermentation, for an immediate and effective action.

It is recommended to make analysis through a certified laboratory, to insure gluten concentration in beer (Gliadin/gluten – ELISA).

STORAGE

Keep in its original package in a cool, dry and odorless place (0-10°C).

Storage above 20°C may damage the enzyme.

Check expiry date on the package and use promptly after opening.

PACKAGING

- 10 Kg drum.
- Bottle of 1 Kg (10 Kg box).

PF/16-11-2021. For use in breweries. For the preparation of products intended 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.

Brewline®