



FORMULATION

Concentrated, specific liquid enzyme produced from a selected strain of *Talaromyces emersonii*. Its main activity is a thermostable β -glucanase (endo-1,3(4)- β -D-glucanase: EC 3.2.1.6).

APPLICATION FIELD

OptiFlow is an enzyme used for the degradation of wort glucans during brewing, in order to improve clarification and filtration. It hydrolyses the 1,4- β -glycosidic bonds of cellulose, lichenin and glucans, particularly those derived from barley.



RECOMMENDED DOSAGE

- OptiFlow is essential during the brewing process:
 - as a preventive measure, to ensure good wort and beer filterability,
 - when the glucan content is high, due to seasonal conditions,
 - whenever malt is supplemented with other malted cereals or unmalted grains (barley, wheat).
- **Average dosage:** 150 to 250 g/ton of cereals.

The enzyme dosage depends on the quality of the raw materials, the mashing temperature steps, and the duration of action.

INSTRUCTIONS FOR USE

- Add OptiFlow directly into the mash tun at the beginning of mashing.
- The enzyme activity range is between pH 3.5 and pH 6.5, with an optimum between pH 4.8 and 5.8.
- The temperature range for enzymatic action is between 45 °C and 90 °C.



SPECIFICATIONS

PHYSICAL

Appearance & colour	Dark brown liquid
pH	3.5 - 4.5
Density	1.0 - 1.1 g/mL
Enzymatic activity	1400 Barley -u/mL

HEAVY METALS

Lead	≤ 5 mg/kg
Mercury	≤ 0.5 mg/kg
Arsenic	≤ 3 mg/kg
Cadmium	≤ 0.5 mg/kg

MICROBIOLOGICAL

Total viable germs	< 50 000 UFC/mL
Coliforms	< 30 UFC/g
Sulfite-reducing anaerobes	< 30 UFC/g
<i>Escherichia coli</i>	Absence in 25 g
Salmonella	Absence in 25 g
<i>Staphylococcus aureus</i>	Absence in 1 g
Mycotoxins	Negative
Antibiotic activity	Absent



PACKAGING & STORAGE

- 1 bottle, 5 kg and 20 kg jerrycan, 1000 kg IBC.
- Keep in a cold place, ideally between 4 and 10 °C, closed in its original packaging.
A storage above 20°C may damage the enzyme properties.
Store in its original sealed packaging, in a cool, clean, dry, and odor-free place.
Respect the «Use By» date on the packaging. Use quickly after opening.

GN/19-11-2025. For use in breweries. For the preparation 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.

