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Brennereitechnologie

Glucoseoxidase

Last update 07/2005

- Enzyme for protection of fermented fruit mashes
against acetic off-flavor and yield losses -

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Technical informations and instructions for use

General instructions:

Fermented mashes are excellent growing mediums for unwanted microorganisms that have already entered the mash with the fruit. Especially the oxygen-requiring acetic acid bacteria and yeast develop at the end of the fermentation due to the declining of the carbon dioxide protection. Not only do they cause acetic acid off-flavors and other spirits errors, they also reduce the alcohol yield by metabolizing the existing alcohol. Investigations have shown that a mash storage over several months can result in yield losses of more than 10%.

The bunging filling of the containers and an airtight closure of the containers alone do not completely exclude the dreaded access of atmospheric oxygen to the fermented mash. Especially with wood barrels, but also with plastic barrels, oxygen diffuses through the container wall into the mash.

To counter this, fermented mash should be distilled as soon as possible. In practice, this goal is often contrary to operational issues that make a multi-week mash storage inevitable.

Areas of application:

The targeted use of **glucose oxidase** in completely processed fruit mashes, which are to be stored for more than two weeks, provides reliable protection against the described oxidative spoilage and alcohol losses.

Effect:

The effect of the enzyme **glucose oxidase** is based on the fact that the mash reaching oxygen is bound and thus removed from any harmful microorganisms.

Dosage:

Depending on the expected storage time and the container material, **glucose oxidase** should be dosed with 0.5 to 1.5 g / hl of mash: the longer the storage and the more gas-permeable the material, the higher the dosage.

Application:

The weighed amount of **glucose oxidase powder** is dissolved in some water it is stirred gently but thoroughly into the fermented fruit mash. Since mashes stored in stainless steel are endangered only on the surface, the enzyme can be scattered here.

Package sizes:

20 g can (No. 5069)
250 g bag (No. 5067)

Storage:

If stored cold and dry the product should be durable for two to three years.

Safety during handling:

Enzyme dust may cause allergic reactions by inhalation or skin contact. When handling, therefore, direct contact with the product or inhalation should be avoided. In case of skin or eye contact, rinse immediately with plenty of water!

All information in this publication corresponds to our current experience and knowledge.

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