Wir begleiten Ihre erfolgreiche Getränkeherstellung

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Brennereitechnologie

SCHLIESSMANN *-EX-Tosan-*

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- Enzyme preparation for the breakdown of β-glucans and pentosans in distilled mashes made from rye, barley, oats and buckwheat -

Technical information and instructions for use

Background:
High levels of β-glucans, pentosans and other rubber-like substances in grain mash, especially from barley, rye and oats, but also in buckwheat mash, lead to disturbing slimy and thick liquid during the mashing process, which persists throughout fermentation. Such mashes often tend to foam heavily during the subsequent distillation and stick to the distillation device. This results in significant disruptions to the operational process, loss of yield and sometimes even distillate errors, for example a hot smell or bitter taste.

Product description:
SCHLIESSMANN *-Ex-Tosan-* contains β-glucanase, hemi-cellulases and pentosanases from *Trichoderma ssp.* as the main enzymatic activities. with secondary activities on xylanase and arabanase. **SCHLIESS-MANN *-EX-Tosan-*** has an optimal temperature range of 40 to 70°C and an optimal pH of 4.5 to 6.5.

Application/Effect:
SCHLIESSMANN *-EX-Tosan-* breaks down β-glucans, pentosans and other mucilages in grain mashes. This ensures a thin mash consistency, provided the starch is liquefied correctly. The preparation indirectly promotes the complete, clean fermentation of the mash, which hardly forms any foam during the subsequent distillation and does not stick.

Dosage:
15-20 ml / 100 kg Grain

The required amount of enzyme is carefully stirred into the mash either immediately when mashing in the raw material or during the cooling phase after the end of the liquefaction period at temperatures below 70°C.
If the preparation added during mashing loses its activity during the liquefaction period at over 75°C, a second, lower dosage is recommended during the cooling phase.

Package size:

100 ml bottle	(No. 5063)
1 l bottle	(No. 5064)

Standardization:

The preparation is adjusted to the activity mentioned in the specification with water and glycerin.

Durability:
Cool storage at 4-6°C maintains the declared enzyme activity for at least 18 months.

Occupational safety:
Since enzymes can cause allergic reactions, direct contact with the product and inhalation of dried dust should be avoided. In the event of accidental spillage or skin or eye contact, rinse thoroughly with water immediately.