



DELTABREW® PURE

Application Data Sheet

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Protease used in beer for haze prevention

Description: DELTABREW® PURE is a protease preparation to be used to prevent haze formation in beer, caused by the association of some proteins with phenolics during cold storage.

DELTABREW® PURE product can be added in fermentation, maturation or later in the bright beer tank before bottling.

Purity: DELTABREW® PURE is produced by traditional fermentation using natural media and a classical strain. The microbial strain producing the protease is not genetically modified (non-GMO) and is not self-cloned.

Conditions of use: DELTABREW® PURE has shown to best perform when used under the following conditions:

Application	Dosage level	Recommendation
Protein hydrolysis	1 to 3 ml per hl of beer Depending on the °Plato degree	Conditions of application: pH 3.0 - 5.5 and temperature 0-20°C

Packaging and Storage: DELTABREW® PURE is available in 25 kg polyethylene drums. The product is best stored in the original unopened packaging under refrigerated conditions (at 4–8 °C) in order to retain maximum activity.

Safety and caution: Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.

Made by WeissBioTech GmbH, Germany

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