

ENZYMES**Zyme-O-AT75****Description**

Zyme-O-AT75 is a complex of xylanase and beta glucanase enzymes produced from classical strains (non-GMO) of *Trichoderma sp.* for the brewing industry.

Properties

Zyme-O-AT75 hydrolyzes beta-xylans and beta-glucans in raw material like barley or poor quality malt.

Use

Zyme-O-AT75 was developed for viscosity reduction and improvement of wort filterability after mashing with up to 30% adjuncts.

Dosage and Addition

200–300 g/ton in barley or during poor quality malt mashing.

Optimum conditions of use: pH 4.5–6.5 and 113–161°F (45–72°C).

Add **Zyme-O-AT75** directly to the mash tun.

Please contact your ATPGroup Brewing Products Specialist for assistance with optimizing the enzyme use to meet your requirements.

Storage and Shelf Life

Store in original unopened package in a cool and dry environment, max 39–46°F (4–8°C) to retain maximum activity. The integrity of the product is guaranteed only if it is stored as indicated in this Technical Data Sheet.

Packaging

1 kg and 5 kg polyethylene bottles

25 kg polyethylene drums

1000 kg IBC totes (*special order only*)

Product for Professional Use Only

Non-GMO, no flavorings/color additives added

Preservative-free and conforms to FCC-recommended specifications for food enzymes

Please refer to the SDS for safe handling requirements.