



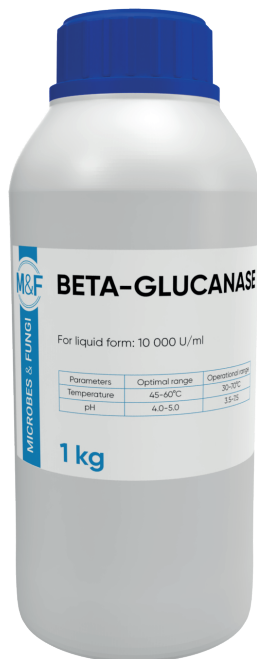
BETA-GLUCANASE

Beta-glukanase is the enzymatic preparation which contains the complex of enzymes for mashing, the main of which is β -glukanase (endo- β 1,4-glukanase) for destruction of β -glucans and cellulose of grain by the hydrolysis of β 1,4-glucosidic bonds.

The enzymatic preparation is obtained as a result of directed deep fermentation of the *Myceliophthora fergusii* strain.

Application

The enzyme preparation can be used in the pulp and paper industry, in brewing, in the production of fodder.



For liquid form:

10 000 U/ml



pH

4.0-5.0- optimal range
3.5-7.5 - operational range



Shelf life:

6 months



Temperature:

45-60°C - optimal range
30-70°C - operational range



Net weight:

1 kg



Storage conditions:

store at temperatures from
2°C to 15°C