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Brennereitechnologie

## Amylase GA 300 / 500

Last update 10/2008

- enzyme preparations for the breakdown of starch in  
seed and stone fruit mashes-

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### Technical informations and instructions for use

#### General Instructions:

Unripe seed fruits (especially orchards) and also some stone fruits (plums, peaches) often contain up to 3% starch. This starch can be proven simply, reliably and directly under the tree with the help of the "Iodine Test for Distillers", Art. 0529.

#### Disadvantages of starch:

The starch survives mash preparation and fermentation unchanged. Only in the distillation, it swells and gelatinizes due to the effect of heat. It forms a tough paste, which adheres and burns together with other mash components on the cooking kettle inner wall. This results in a poorer heat transfer, a longer distillation time, an uneven heating of the mash, a poorer fractionation of the distillate and in directly fired boilers a burnt taste of the distillate. In particularly severe cases, the distillation must be stopped.

#### Effect of amylase:

**Amylase GA 300** and **Amylase GA 500** are combination preparations made from acidic  $\alpha$ -amylase and glucoamylase, which break down long-chain starch molecules to fermentable sugars.

**Amylase GA 500** acts faster than **Amylase GA 300** due to its higher enzyme activity.

#### Application of amylase:

One of the amylases should be added as soon as possible during the mashing. However, if existing starch is detected only at the first distillation of a larger mash, it is advisable to immediate enzymation of the fermented mash with **Amylase GA 500**. The simultaneous extension of the heating phase in the distillation favors the activity of the enzyme up to a temperature of about 60 °C.

#### Package size:

**Amylase GA 300**  
1 l bottle (No. 5040)

**Amylase GA 500**  
1 l bottle (No. 5042)

#### Dosage:

##### When mashing:

15 ml **Amylase GA 300**/hl mash,

or:

##### prior to the distillation:

20 ml **Amylase GA 500**/hl mash.

#### Storage:

Please store cold and dry!

#### Precautions:

Like all enzymes, amylase can cause allergic reactions. When handling, therefore, the usual precautionary measures should be taken to avoid skin contact or inhalation of dust of the dried product. If spilled or in case of skin or eye contact, rinse immediately with water.

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