

CHILLZYME (CZY 511)

Chillzyme is a protease obtained from the plant *Carica papaya*. It is used in brewing to prevent the formation of chill hazes by hydrolyzing proteins to soluble peptides and amino acids.



BENEFITS

- Prevents formation of protein-tannin complexes.
- Reduces the risk of chill hazes in packaged beers.
- Leads to longer shelf life.



DOSE RATE & APPLICATION

A typical dosage of:

- 3 -6 ml/hl for cold conditioning tank additions
- 1 - 2 ml/hl for bright beer tank additions (prior to pasteurization)



SPECIFICATIONS

PHYSICAL & CHEMICAL

PHYSICAL FORM

Liquid with a SG of 1.2-1.3

COLOR

Brown (color may vary from batch to batch)

ACTIVITY

95-105 TU/mg

PH

4.0 - 6.0

MICROBIOLOGICAL

TOTAL VIABLE COUNT	< 1000/g
COLIFORMS	absent/1g
E. COLI	absent/25g
SALMONELLA	absent/25g
YEASTS AND MOULDS	< 400/g

HEAVY METALS

ARSENIC	< 3 mg/kg
LEAD	< 5 mg/kg
MERCURY	< 0.5 mg/kg
CADMIUM	< 0.5 mg/kg



PACKAGING & STORAGE

Chillzyme is available in 6kg and 25kg plastic containers that should be stored in a cool dry area (max 10C) and protected from direct sunlight.



SAFETY & HANDLING

Avoid unnecessary contact with enzyme preparation during handling. In case of spillage rinse with water. Additional information can be found in the Material Safety Data Sheet.



CONFORMITY TO STANDARDS

Chillzyme complies with the current recommended specifications for food grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC).

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
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