



Beer & Malt Extract

Product Range

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Key products and applications:

Cereal cooking & mashing enzymes:

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| DELTAZYM® BAA-4000, | alpha-amylase for adjunct brewing |
| DELTAZYM® HSAA CT DS, | thermostable alpha-amylase for adjunct brewing |
| DELTABREW® AT-75, | for viscosity reduction and better wort filtration with up to 30% adjuncts |
| DELTABREW® B-60, | enzyme complex for barley brewing with up to 60% barley |
| DELTABREW® B-100, | enzyme complex for barley brewing with up to 100% barley |
| DELTAZYM® BNP, | neutral protease for brewing with high barley level |
| DELTAZYM® GA L-E6, | glucoamylase |

Attenuation & filtration enzymes:

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| DELTAZYM® GA L-E6, | glucoamylase for up to 100% attenuation for light beer |
| DELTAZYM® FAA, | fungal alpha-amylase to improve attenuation with high level of adjunct |
| DELTABREW® BF-50, | glucanase to improve filtration with up to 50% barley |
| DELTABREW® ATF, | pullulanase & faa complex for high attenuation |
| DELTABREW® ATC, | pullulanase & ga complex for very high attenuation |
| DELTAZYM® PLA, | pullulanase range for high attenuation |

Beer maturation enzymes:

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| DELTABREW® ALDC, | acetolactate decarboxylase for beer maturation and diacetyl prevention |
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Beer stabilisation enzymes & products:

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| DELTABREW® Chill-proof, | papain formulation to eliminate chill haze after cooling |
| DELTABREW® DE-OX, | anti-oxidant formulation based on dithionite to prevent oxidation |

Yeast:

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| DELTAFERM® AL-, | range of dry active yeast |
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