



CLARITY-FERM

MADE WITH BREWER'S CLAREX BY 

Product Description: Enzyme containing proline-specific endo-protease derived from a selected strain of *Aspergillus niger*.

Product Applications

Chill Haze Reduction: Chill haze in beer results from the precipitation of polyphenols and proteins during cold storage. The nature of this precipitation has been shown to be the result of hydrogen bonding between the polyphenols and the proline-rich fraction of particular polypeptides. This haze develops over time and, initially, is reversible (haze disappears when the temperature of the beer increases). As the hydrogen bonding becomes stronger this chill haze can become permanent.

CLARITY-FERM will prevent the precipitation of polyphenols and proteins by hydrolyzing the sensitive (haze-active) polypeptides in the region where such hydrogen bonding occurs. The specificity of the enzyme ensures that no other beer parameters such as head retention or color are affected.

Gluten Reduction: The gluten protein present in beer is very proline-rich. Because this enzyme is a proline-specific protease, it chops up the gluten proteins so that people with sensitivities to gluten do not react adversely. When used correctly, beers treated with Clarity Ferm test < 10 ppm.

Directions:

Application	Dosage	Time
Gluten Reduction	12 ml/BBL	Add at fermentation
Chill Haze Reduction	10 ml/ BBL	Add at fermentation

Product Specs:

Hold product at 4-8°C.

Stable for 12 months.

Contains Sodium Benzoate

Can be used with all types of malted barley and other raw ingredients

This product is not a GMO