

ROHALASE[®] SEP

Description and Specification

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Description

ROHALASE[®] SEP is an enzyme preparation that contains xylanase and β -glucanase activity. ROHALASE[®] SEP works best at acid pH range. It is obtained from *Trichoderma reesei* cultures.

- IUB-No.: 3.2.1.8
- CAS-No.: 9025-57-4

Properties

ROHALASE[®] SEP has the following properties:

- a) liquid product
- b) light brown colour with characteristic smell
- c) specific weight: ca. 1.1 g/ml

ROHALASE[®] SEP is active at pH 4-7 with an optimum at 5-6 and at temperatures up to 60°C with an optimum at 55°C.

Activity

ROHALASE[®] SEP contains a declared minimum activity of 225,000 BXU/g and 255,000 BU/g. A description of the analysis methods is available on request.

Application

ROHALASE[®] SEP is suitable for the degradation of plant materials with higher contents of xylans, glucans and other non-starch polysaccharides.

It can be used in the following food applications:

➤ *Wheat starch processing:*

ROHALASE[®] SEP is an enzyme preparation that has been specially developed for wheat starch processing. It degrades predominantly soluble xylans in the starch slurry. Thus the viscosity is decreased and the separation of gluten is improved. The use of ROHALASE[®] SEP leads to higher yields and improved quality of gluten and A-starch. The enzyme preparation is added at the dough preparation together with the process water.

ROHALASE[®] SEP is free of proteolytic activity.

Application continued

- *Brewery:*
In breweries ROHALASE® SEP is used to compensate disadvantageous malt quality and to ease the use of other raw materials such as wheat and barley. The use of ROHALASE® SEP can accelerate lautering, improve filterability, prevent glucan haze and increase extract yield.

Dosage

The dosage depends on the reaction conditions such as substrate, pH, temperature and reaction time.

Typical dosages are:

- *Starch processing:*
50 – 100 g / t wheat flour
- *Brewery:*
25 – 100 g / t raw material

Specification

The product complies with the recommended specifications of the FAO/WHO's Joint Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC) for food-grade enzymes.

The total viable counts are within the upper limit of 5×10^4 / g.

Composition

β-glucanase, glycerol qs, water, xylanase, sodium benzoate 0.35%.

Packaging

ROHALASE® SEP is available in 25-kg PE cans and in 1000-kg container.

Storage

When stored at cool and dry conditions (< 10°C) in original packaging ROHALASE® SEP is best used within 24 months from the date of production.

Safety Handling

Avoid the formation of aerosol and dust of the product. Repeated inhalation of enzyme aerosol or dust may cause sensitisation and may cause allergic type reactions in sensitised individuals. For detailed information please refer to the Material Safety Data Sheet (MSDS).