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PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name	Promalt 295TR (25Kg)
Kerry Code	20104510
Legacy	
Product Description	Promalt 295TR is a glucanase preparation which also contains protease and alpha amylase activities. Promalt 295TR is derived from <i>Trichoderma reesei</i> and <i>Bacillus subtilis</i> . This product is made from a natural raw material and as such may be subject to some batch to batch colour and/or odour variation, but these variations are not an indicator of enzyme activity and do not impact on product performance.

INGREDIENT LISTING

Water, Glycerol, Enzyme, Potassium Chloride, Sodium Benzoate, Potassium Sorbate

USAGE / APPLICATION INFORMATION

Promalt 295TR has been developed for the brewing and distilling industry and is recommended when using unevenly modified barley, grists with a high beta glucan content or grists containing high levels of adjuncts. Promalt 295TR maximises extract recovery, reduces wort run off time and prevents haze formation by either alpha or beta glucans.

Benefits

- Allows new, more cost effective, local raw material sources to be used, but maintains final product integrity
- Increases extract yield in standard, high gravity and high adjunct brewing processes • Longer filtration runs
- Reduces total cost (optimum cost per hl of beer)
- Reduces carbon footprint

The recommended dose rate of Promalt 295TR is dependant on the grist content. For poor quality malts 0.025-0.05% is recommended, while for high levels of adjuncts the dose rate may vary between 0.05 and 0.2%.

KEY PARAMETERS

Test	Min	Max	Units
Bacterial Alpha Amylase	86000	111800	u/ml
Betaglucanase	500	650	u/ml
Neutral Protease	21850	26450	u/ml

MICROBIOLOGICAL DATA

Total Viable Count	<50000 cfu/g
Coliforms	<30 cfu/g
E. coli	Absent/25 g
Salmonella	Absent/25 g

20104510

Spec Version:
Spec Status:

Issue date: 9/23/2022
Revision Date: 9/23/2022

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ALLERGEN DATA	
Allergen	Present Yes/No
Beef and products thereof	No
Carrot and products thereof	No
Celery and products thereof	No
Cereals containing gluten(1)	No
Chicken meat and products thereof	No
Cocoa and products thereof	No
Coriander and products thereof	No
Corn/maize and products thereof	No
Crustaceans and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Glutamate and products thereof	No
Milk and products thereof (including lactose)	No
Mustard and products thereof	No
Nuts (other than peanuts) and products thereof(2)	No
Molluscs and products thereof	No
Legumes and products thereof	No
Lupin and products thereof	No
Peanuts and products thereof	No
Pork and products thereof	No
Sesame Seeds and products thereof	No
Soybeans and products thereof	No
Sulphur Dioxide/Sulphites > 10ppm	No
Wheat and products thereof(3)	No
<p>Definitions conform to Regulation (EU) 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act (FALCP) and ALBA-List.</p> <p>(1) i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strain</p> <p>(2) Nut allergens: Almond <i>Prunus dulcis</i> (Rosaceae) Beech nut <i>Fagus</i> spp. (Fagaceae), Brazil nut <i>Bertholletia excelsa</i> (Lecythidaceae), Butternut <i>Juglans cinerea</i> (Juglandaceae), Cashew <i>Anacardium occidentale</i> (Anacardiaceae), Chesnut (Chinese, American, European, Seguin) <i>Castanea</i> spp.(Fagaceae), Chinquapin <i>Castanea pumila</i> (Fagaceae), Coconut <i>Cocos nucifera</i> L. (Arecaceae (alt. Palmae)), Fibert/Hazelnut <i>Corylus</i> spp. (Betulaceae), Ginko nut <i>Ginkgo biloba</i> L.(Ginkgoaceae), Hickory nut <i>Carya</i> spp.(Juglandaceae), Lichee nut <i>Litchi chinensis</i> Sonn. (Sapindaceae), Macadamia nut/Bush nut <i>Macadamia</i> spp.(Proteaceae), Pecan <i>Carya illinoensis</i> (Juglandaceae), Pine nut/Pinon nut <i>Pinus</i> spp. (Pinaceae), Pili nut <i>Canarium ovatum</i> (Burseraceae), Pistachio <i>Pistacia vera</i> L. (Anacardiaceae), Sheanut <i>Vitellaria paradoxa</i> (Sapotaceae), Walnut (English, Persian, Black, Japanase, California), Heartnut, <i>Juglans</i> spp.(Juglandaceae)</p> <p>(3)i.e. common wheat, durum wheat, club wheat, spelt, semolina, Einkorn,emmer, kamut and triticale</p>	

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
	Certified / Not Certified	Comment
Vegetarian (Ova-lacto)	Yes	
Halal	Certified	Suitable
Kosher	Certified	Suitable

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy	824	kJ/100 g
Energy	197	kCal/100 g
Total Carbohydrates	46	g/100 g
Total Fat	1	g/100 g
Protein	1	g/100 g
Moisture	50	g/100 g
Ash	2	g/100 g
Data Source		
Values quoted are typical and should be used for guidance purposes only.		

GMO STATUS
This product is not a GMO. The production strains are not present in the final enzyme product. The production strains have not been improved by means of modern biotechnology.

PROCESS SUMMARY
Kerry has implemented and maintains food hygiene standards and HACCP Plans in line with the requirements of food legislation.
The Carrigaline, Co Cork site is certified against the requirements of FSSC22000 and ISO14001.

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	Temperature controlled transport is not required, but prolonged storage should be dry, at 18°C or below. When stored at 18°C or below, product will maintain at least 95% activity for a minimum of 12 months. After this time period reassay is advisable.
Shelf life (original package):	365 days (12 months)

PACKAGING	
Pack Size (Net)	25 Kg
Pack Type Inner	Plastic drums
Pack Type Outer	Plastic drums

HEALTH & SAFETY DATA
Liquid enzyme products may cause skin or eye irritation and inhalation of aerosol can result in sensitisation of susceptible individuals. Standard handling procedures should be followed to prevent direct contact with the product or inhalation of aerosol." & chr (10) & "A separate Safety Data Sheet (SDS) is available on request.

LEGISLATION & WARRANTY STATEMENT

We warrant that the product is manufactured in accordance with the specification and is manufactured and packaged in compliance with all EU food and food safety legislation applicable to products of this nature at time of manufacture and sale by us. We warrant that the product also complies with the food purity specifications for food-grade enzymes recommended by the JECFA and recommended in the Food Chemical Codex.

We make no further warranty in relation to the product or as to the suitability of the product for any specific purpose or application. The user should satisfy itself as to the suitability of the product as an ingredient in a specific application or for any use whatsoever. The information supplied in this specification sheet is in accordance with our product formulation, is also based on manufacturing plant data and on data provided by our raw material suppliers and is accurate to the best of our knowledge at the date of issue of this specification. Local national regulations should also be consulted by user in relation any specific application and in relation to appropriate ingredient declarations as legislation may vary from country to country.

CONFIDENTIALITY

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