WHY AMYLASE ENZYME MEASUREMENTS **IS IMPORTANT** TO **BREWERIES**?

Intake control that improves product quality and yield

GlycoSpot has observed up to a 20% variation in diastatic power from the same malt lot provided by a recognized supplier. The variation is expected as larger malt shipments consist of several batches that cannot be characterized by a single mean number of amylase activity. This is critical as amylases are responsible for the degradation of starch into fermentable sugars, which determine the yield of the brew. Breweries can be vulnerable to varying malt quality as their production depends on sufficient diastatic power. Intake control of malt amylase levels is an effective way of identifying issues early in the value chain that can impact product quality and yield.

However, there hasn't been an easy way of doing this, and in most cases, the brewers have placed their trust in the certificate of analysis from their supplier.

Breweries can now benefit from detecting these variations and adjusting malt dosage accordingly without compromising the taste and quality of the final brew. This leads to more consistent brews and an improved production economy.

From starch to alcohol

Starch is the energy reserve of plant seeds like barley and wheat. Amylases are essential for a high quality malt as they work by releasing sugars that can be converted to alcohol. The diastatic power is the sum of amylases in your malt and a measure for potency of the starch to sugar conversion

GlycoSpot's Solutions for BREWERIES

PRODUKT	PLATFORM	DESCRIPTION
MINI-LAB	Single	Fully equipped laboratory in tech case suitable for single cuvette measurements with the unique portable SIRIUS reader
	Multi	As above but with CRUX portable MTP reader for HTP-analysis
DP-Test	Single	Single cuvette test kits for diastatic power in malted or unmalted barley & wheat
	Multi	As above but prepared for MTP
Alpha-Test	Single	Single cuvette test kits for α-amylases in malted or unmalted barley & wheat
	Multi	As above but prepared for MTP
Calibrator	Both	EBC standard malts with known enzyme concentration for standard curves

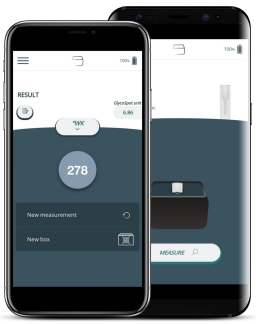
GlycoSpot
Analyses, Anywhere by Anyone

THE MINI-LAB SINGLE READER PLATFORM CONSISTS OF

FOUR ELEMENTS

01 THE SIRIUS

The SIRIUS single reader is portable, fast and connects easily to any smart device via Bluetooth



02 THE APP

Data is crunched by the GlycoSpot app and converted to recognized enzymatic activity units by underlying calibration models or % of residual activity.

03 THE DATABASE

The GlycoSpot Cloud Database automatically stores all measurements and is easily accessible with personalized logins.

04 THE TEST KIT

Our core competence is our ability to produce quick and simple test kits with highly specialized substrates and the surrounding chemistry that enables measurements of high accuracy across different types of enzymes

GlycoSpot
We can help you ensure that enzymes are dosed in the right amounts – active at the right time. We help you make complex enzyme analysis fast, simple and for everyone

www.glycospot.dk

GlycoSpot
Analyses, Anywhere by Anyone