

Brewers Clarex®

Frequently Asked Questions

How do I know how much Brewers Clarex® to dose?

A dosage calculator has been developed by Country Malt and DSM.

Clicking on the image to the right will open the dosage calculator.



I'm not achieving the results with Brewers Clarex®. Why not?

There are a few things to double check:

1. Check your dosage calculation.
 2. Are you dosing Brewers Clarex® at the beginning of fermentation and directly into the cold wort?
 3. Do not let Brewers Clarex® contact hot water (approximately 170°F = 77°C). Hot water can denature the enzyme.
 4. Do not let Brewers Clarex® contact regular strength sanitizer.
 5. Before dosing, do not mix the enzyme with yeast.
 6. Are you storing Brewers Clarex® at 39-46°F (4-8°C)?
 7. Check if there is any enzyme leakage in the dosing system/line. Doing a “water dosing test” before dosing Clarex is recommended.
 8. Note: beer stabilization in general is dependent on few other factors (wort boiling, yeast management, etc), so it's always good to check these other factors in the brewery.
- If everything checks out, increase your does by 20%.

How and where do I dose Brewers Clarex®?

Clicking on the image to the right will open a pdf that provides answers to both points.



Can I use Brewers Clarex® in all types of beers?

- Can be used for any type of grain, but the dosage may change. (e.g. Wheat, Barley, etc.)
- Can be used in special kinds of beer like sour beers. The pH range of BC is wide.

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What are the optimal working conditions for Brewers Clarex®?

- pH: >90% activity between pH 3.5-6.0
- Temperature: >90% activity at 50-55°C
- Note: you always have to think about enzymes with 4 parameters working together: Temperature, pH, Time and Concentration (Dosage).

Example: During fermentation, Brewers Clarex® doesn't work at its ideal temperature. However, this dosage point is where the lowest dosage can be done because we have more time.

Is Brewers Clarex® GMO?

- This product is not a GMO and does not contain a GMO.
- In micro-organism production, genes naturally present in the micro-organism have been overexpressed using biotechnological techniques.
- All formulating agents (such as carriers or diluents) are of non-GM origin.
- We can provide a statement when required.

Is Brewers Clarex® GRAS?

- Brewers Clarex® is Generally Recognized As Safe (GRAS) in the United States.
- We can provide a statement when required.

What is the shelf life of Brewers Clarex®?

- 24 months only when stored at 39-46°F (4-8°C) with the lid closed after each use (also on the label).
- Opening the container does not alter the shelf life.

What are the storage conditions of Brewers Clarex®?

- Keep refrigerated at 39-46°F (4-8°C) to guarantee it's entire shelf life (found in Product Spec Sheet).
- Brewers Clarex® is very stable and can be kept at ambient conditions (e.g.: when measuring) for short periods of time (max. 2 days).
- Shipping samples without refrigeration is ok.

Oops. I forgot to add Brewers Clarex®. Can I add it late to my fermenter?

- Yes! You can add Brewers Clarex® to the wort up to 1-2 days after adding yeast. This is because you still have good mixing during the Krausen.
- You can even add during the Aging. Due to the drop in temperature, you need to dose approximately 4x more Brewers Clarex® and normally wait up to for 10 days. You will need to mix well with high pressure CO₂ to guarantee good mixing.

Is there an impact of dosing high amounts?

- There is no impact on flavor, aroma, or safety. The impact is on cost.
- Brewers Clarex only reacts specifically with the prolines in the malt (and other grains that contain gluten) sensitive proteins. Once the substrate "proline" is used up, the enzyme is inactive.

How long till the beer is gluten reduced?

If dosed correctly, the beer should be <20 ppm gluten in 3-4 days of fermentation.

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Can beer be labeled as gluten free?

In the US and Canada, beer treated with Clarex can only be labeled as crafted to remove gluten. Gluten reduced is a category of beer that contains <20 ppm gluten (Codex Alimentarius), measured by a Competitive R5 Elisa gluten test (as guided by TTB).

What packaging sizes are available for Brewers Clarex®?

1 kg, 5 kg, 20 kg or 1000 kg packaging sizes.

Do I need to declare Brewers Clarex® as an ingredient?

No. Brewers Clarex is consistent with the US FDA definition of a processing aid. The US FDA does not require a label declaration of the enzyme. Furthermore, the presence of a denatured enzyme in other foodstuffs such as wine, fruit juice, milk, cheese, has never lead to a requirement for a label declaration.

US FDA Labeling Regulations **Processing Aids - Secondary Food Additives**

1. 21 CFR Subpart G - Exemptions from Food Labeling Requirements

§ 101.100 Food; exemptions from labeling.

(a) (3) (ii) The following foods are exempt from compliance with the requirements of section 403(i)(2) of “the act” (requiring a declaration on the label of the common or usual name of each ingredient when the food is fabricated from two or more ingredients).

- a. Substances that are added to a food during the processing of such food but are removed in some manner from the food before it is packaged in its finished form. OR
- b. Substances that are added to a food during processing, are converted into constituents normally present in the food, and do not significantly increase the amount of the constituents naturally found in food. OR
- c. Substances that are added to a food for their technical or functional effect during processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in the final food.**

Brewers Clarex® conforms to the definition in (c). Therefore **Brewers Clarex®** may be considered a processing aid.