

**ENZYMES**

DEHAZE

TECHNICAL DATA SHEET

Description

DeHaze, a prolyl oligopeptidase enzyme, targets proteins containing proline amino acids, effectively preventing the formation of protein and polyphenol complexes while reducing gluten levels to below the limit of detection.

Benefits

- Decreases gluten levels below limit of detection
- Targets only haze sensitive proteins
- Improves colloidal stability of beers
- Boosts beer clarity
- Improves beer shelf life
- Easy to use
- Energy saving by shortening chilled conditioning time
- Concentrated product

Principle

The colloidal instability of beer is mainly due to the interaction between (proline-rich) proteins and polyphenols. Murphys DeHaze is a prolyl oligopeptidase enzyme which selectively cleaves peptide bonds primarily at the carboxyl site within proline rich proteins. By targeting these bonds, the enzyme enhances the colloidal stability of beer by preventing the formation of protein-polyphenol complexes. This action also breaks down the chain of amino acids in gluten into harmless peptides. The specificity of the enzyme ensures that no other beer parameters (e.g. foam) are affected.

PRODUCT CODE

DEHAZE

COMMODITY CODE

35079090

PACKAGING (kg)

1, 5 & 25 kg

STORAGE

Keep in original container.
Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 0°C - 10°C.

Do not allow the product to freeze.

Location

Store in cool conditions away from direct sunlight.

Shelf Life

At recommended storage conditions, two years from date of manufacture.

Application & Rates of Use

This product is best added to the wort during collection into the fermentation vessel to ensure thorough mixing. The recommended dosage varies depending on the grist composition, fermentation characteristics, processing conditions, and the desired outcome, but typical rates are 1–5 g/hL. For gluten-free or gluten-reduced brewing, we strongly recommend testing each batch using R5 ELISA competitive testing conducted by a UKAS-accredited laboratory.

Guidelines For Use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use
- Care should be taken to avoid skin contact when handling
- Check local legislation for guidance on gluten free products

TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '[Product Specification Sheet](#)' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name : DeHaze
	Product code: DEHAZE
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	Written by: Celina Dugulin
	Authorised by: Iain Kenny
