



Document ID:	SPEC-ENZ-P-12
Revision 0	09-Mar-2026
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Technical Data Sheet WHC ClearPro-G Enzyme

Description

An proline specific endoprotease enzyme that efficiently breaks down haze forming proteins. It helps craft consistently clearer, gluten-reduced beers without compromising flavour, aroma, mouthfeel, or fermentation performance across diverse beer styles and processes.

Usage

At the initial stage of fermentation, the enzyme can be added directly into wort. 1-2g/hl of wort.

Ingredients Declaration

Protease (5 - 8%)

CAS-No.: 7732-18-5

EC-No.: 3.4.21.26

Classification according to Regulation (EC) No. 1272/2008 [CLP]: Resp. Sens. 1, H334

Technical Specifications

Visual Description	<i>Light brown liquid. Color may vary from batch to batch. Color intensity is not an indication of enzyme activity.</i>
Dosage	1-2g/hl of wort
Activity Temperature	0°C to 60°C or 32°F to 140°F
Optimal Temperature	25°C to 45°C or 77°F to 113°F
Activity pH	3.5-7.0
Optimal pH	4.5-6.0

Packaging

WHC ClearPro-G Enzyme is available in 1,5kg and 25kg jerry cans. These materials comply with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

Storage and Handling

Storage Conditions:	<p>Avoid direct exposure to sunlight or moisture while transporting and storing in cool, dry areas. Keeping original sealed container at or below 25°C. Product lasts longer if kept in 4°C to 10°C cold storage.</p> <p>Keep sealed after use every time to avoid microbial infections and inactivation of enzymes until its finish.</p> <p>Slight sedimentation is acceptable since it will not impact performance of the product.</p>
Shelf life:	12 months if stored as above.
Handling:	<p>For Safety: <i>Enzyme preparations are proteins that may induce sensitization and cause allergic type of symptoms in susceptible individuals. Prolonged contact may cause minor irritation for skin, eyes or nasal mucosa. Any direct contact with the human body should be avoided. If irritation or allergic response for skin or eyes develops, please consult a doctor.</i></p> <p>When the product is mixed with flour or starch, do 1:10 dilution step by step.</p> <p>Please request a Material Safety Data Sheet/MSDS for further advice.</p>

If you have any questions or concerns about our product please contact us at lab@whclab.com