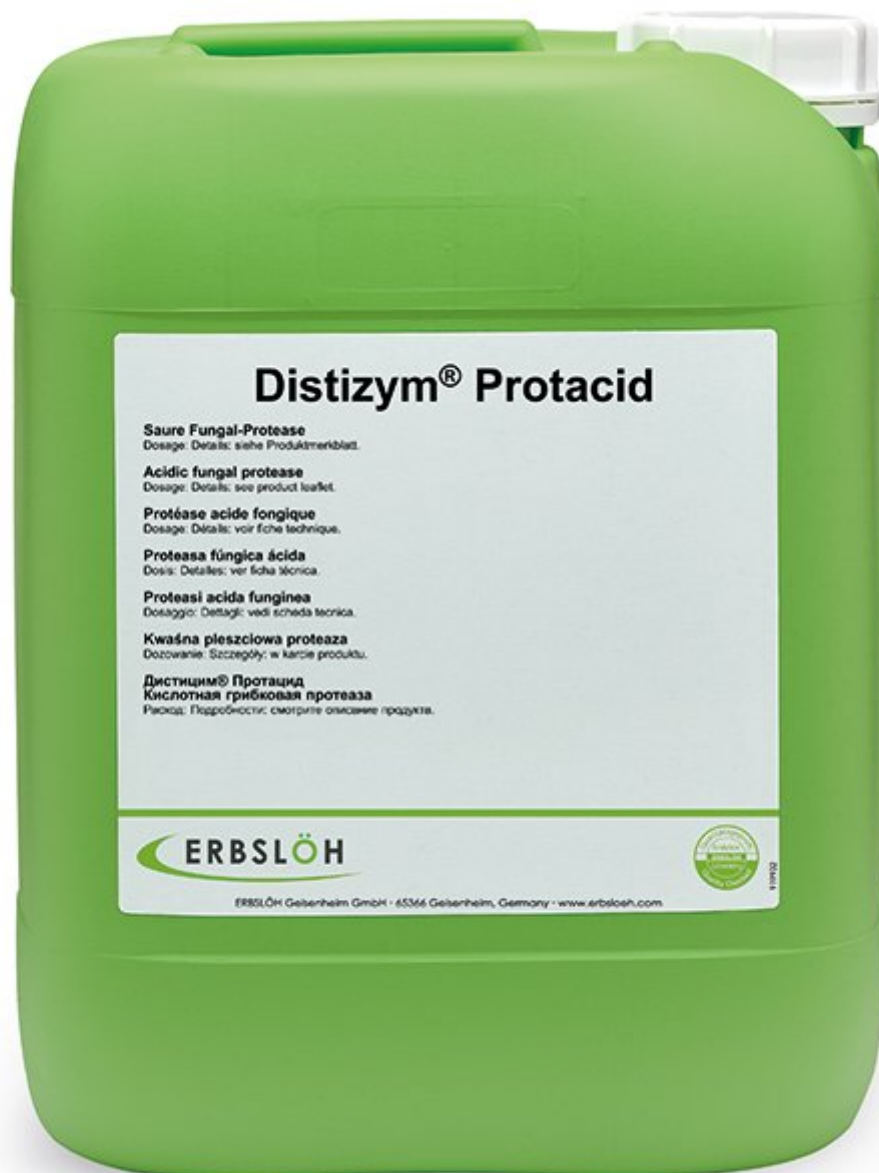




DISTIZYM® PROTACID - FOAM REDUCTION AND YEAST NUTRITION



Distizym® Protacid - Acidic fungal protease. Hydrolyzes proteins into peptides and amino acids. The main activity of the enzyme is based on the proteinase (EC.3.4.2x.xx) obtained from a specially selected strain of *Aspergillus niger*.

In short:





- Product: Thermotolerant, acid-resistant special fungal enzyme
- Scope of application: Cereal mashes
- Purpose: For alcohol production for the degradation of proteins in mashes

Special features:

- Protein degradation to reduce foaming
- Improved nitrogen supply for yeast
- Improved nutrient supply facilitates increased alcohol yield

Check the data sheet for information on temperature and pH.

Dosage:

- Corn: 30 ml/t
- Rye: 30 ml/t
- Barley: 50 ml/t
- Wheat: 50 ml/t

Packaging unit 10 kg, 1000 kg

