



Distizym® Protacid

Thermo-tolerant, acid-stable fungal special enzyme for degrading proteins in distilling mashes made from farinaceous materials

Product description

Distizym® Protacid is a special enzyme used for alcohol production to degrade proteins in distilling mashes from farinaceous materials. It hydrolyses proteins in peptides and amino acids. The enzyme is obtained from a specially selected strain of *Aspergillus niger*. The principal enzyme activity is based on a proteinase (endo-proteinase EC. 3.4.2x.xx).

- Distizym® Protacid is used to degrade proteins in distilling mashes made from farinaceous substances, in order to reduce foaming and cap formation.
- Improved supply of nitrogen for yeast.
- The improved supply of nutrients facilitates increased alcohol yields.

Dosage

Distizym® Protacid's field of activity extends from pH 1.5 - 6.5, the optimum being around pH 3.0. The enzyme's temperature range covers 20 - 75 °C, with the optimum temperature being 60 °C.

Distizym® Protacid is diluted with cold water. The diluted enzyme is added to the fermentation tank or continuously added to the mash pipe to the fermentation tank. Alternatively, the required quantity of enzyme can be added to the yeast propagation tank during yeast pre-propagation.

Grain	Dosage [mL/t]
Corn	30
Rye	30
Barley	50
Wheat	50

A higher or lower dosage may be necessary in the event of deviations from standard conditions.

Storage

Optimum storage is at 0 - 10 °C. Higher storage temperatures reduce shelf life. Temperatures above 25 °C should be avoided. Opened containers should be tightly sealed and used as soon as possible.