

XC-YB

Specialty Acid Cellulase enzyme that converts cellulose for fermentation

Description

XC-YB is a cellulase that hydrolyzes (1,4)-beta-D-glucosidic linkages in cellulose and other beta-D-glucans. It breaks fiber bonds to release more starch and corn oil. This product is not designed for fiber conversion applications and should be considered for general yield enhancement only.

Typical Characteristics

Activity: 112,500 CF-A

Appearance: Brown liquid

pH: 4.0 – 9.0

Bulk Density: 1.17 - 1.23 g/mL

Dosage Recommendation

XC-YB should be dosed at 0.010% - 0.013% weight enzyme/weight as is corn. The actual dose required will depend upon the conditions of your fermentation: time, initial pH and the level of solids.

Regulatory Status

- ISO 9001 registered company
- Kosher certified
- GRAS (Generally Recognized as Safe)

GM Status

This product is not a GMO.

The enzyme product is manufactured by fermentation of microorganisms that are not present in the final product. The production organisms and the enzyme effectiveness are improved by means of modern technology.

Packaging

XC-YB is available in 1,100 KG totes.

Storage

XC-YB will meet the declared activity upon arrival at the plant.

Recommended storage: 0-10°C (32°-50°F)

Packing must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best before date to avoid the need for a higher dosage.

Best before: The best before date can be found in the COA or on the product label.

The product gives optimal performance when stored as recommended and used prior to the best-before date.

Safety and Enzyme Handling

Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes, and mucus membranes upon prolonged contact. See the Safety data sheet for further information regarding safe handling of the product and spills.

Technical Service

CTE Global, Inc. is committed to formulating a productive and mutually beneficial relationship with ethanol producers in order to make their fermentation process as consistent, efficient, and cost-effective as possible. More detailed information about the application of this product is available upon request. If you have any questions, please contact us and let us know how we can be of assistance.

For more information contact:

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