

SZM XT-20+

Specialty Fungal Alpha Amylase enzyme for use in saccharification and fermentation

Description

SZM XT-20+ is a purified native fungal α -amylase that breaks down amylose and amylopectin of starch to shorter chain dextrans and maltose. Its application decreases mash viscosity thereby increasing the efficiency of hydrolysis by glucoamylase.

Typical Characteristics

Activity: 24,320-26,000 AAF-C

Appearance: Light to dark brown liquid

pH: 4.0 – 9.0

Bulk Density: 1.18 - 1.27 g/mL

Properties: Product may be hazy and contain slight precipitate; this does not affect enzyme activity or performance.

Performance Benefits

SZM XT-20+ provides the following benefits to ethanol producers.

- Lower total residual sugars at drop
- Increased ethanol production and oil when applicable
- Viscosity reduction of Beer/Stillage/Syrup
- Lower syrup solids/volume
- Lower residual DP4+ material due to increased conversion
- Lower residual starch in DDGS
- Lower glycerol production due to a more proportional glucose/maltose profile reducing osmotic stress

Dosage Recommendation

SZM XT-20+ should be dosed at 0.0041 – 0.0082 % 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

SZM XT-20+ is available in 1,150 Kg totes.

Storage

SZM XT-20+ 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

SZM XT-20+ contains proteins obtained from large-scale cultures of a mold. Proteins may cause an allergic-type reaction in sensitized individuals that could require immediate medical attention. Prolonged direct contact may cause minor irritation to skin, eyes, or mucus membranes. For detailed handling information, please refer to the appropriate Safety Data Sheet.

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:

CTE Global, Inc.

630 Dundee Road

Suite 440

Northbrook, IL 60062

Telephone: 847-564-5770

Fax: 847-272-6003

www.cte-global.com