



Aum Enzymes
India's #1 Speciality Enzyme Products

Fermentzyme-G

Specialty Fungal Glucoamylase

DESCRIPTION

Fermentzyme-G is a glucoamylase enzyme preparation produced from a selected strain of *Aspergillus species*. The enzyme will randomly hydrolyze 1, 4 and 1, 6-alpha linkages in liquefied starch into glucose units in a stepwise manner from the non-reducing end of the molecule. Fermentzyme-G is high performance starch saccharification enzyme use in alcohol industry.

In alcohol industry, Fermentzyme-G is used to breakdown the starch molecules and the dextrans. It is capable of achieving the complete degradation of the starch to fermentable sugars [glucose]. During fermentation, these sugars are converted in to alcohol by yeast in simultaneous saccharification and fermentation.

Fermentzyme-G is free from transglucosidase activity and therefore produces quantitative yields of glucose from liquefied starch.

PRODUCT SPECIFICATION: Liquid

Parameters	Operational range	Optimal range
Temperature	55°C to 65°C	60°C to 65°C
pH	4.0 to 5.0	4.0 to 4.5
Form & appearance	Liquid ,Brown colour	
Activity	1,20,000 DU /Gram	
Microbial source	<i>Aspergillus species</i>	

PAKAGING:

Fermentzyme-G available in 50 kilogram jerry can. Special packaging is also available on request.

SAFETY

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology

The product produced by GRAS microorganism and is classified as non toxic.

Biodegradability

Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

STORAGE:

Enzyme products should be stored in a cool dry place. When stored below 25°C products will maintain its declared activity for at least 24 months. The enzyme preparation should not be left in direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION:

EEC Classification

In concentration form, the liquid enzymes products are classified as “sensitizers by inhalation” under the terms of EEC directive 88/379.

TECHNICAL DATASHEET

There are many factors that influence saccharification with Fermentzyme-G, such as:	
Type of raw material	
Type of process and equipment	
Process time	
Dry substance (DS)	
Temperature and pH of the process	
Product	Dosage
Fermentzyme-G	0.5-0.7 kg/Metric tonne of starch substrate (Dry Substrate).
Technical datasheet given with each product are only given as usage guidelines, but tests should be carried out under local conditions to fix the optimum dosage.	

TECHNICAL SERVICE:

AumEnzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which many occur in the industry.

AUM ENZYMES

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