



# custom enzymes

## **CUSTOM E MALT P**

### **Multiple enzyme components for maximising malt extraction**

### **Enzyme blend for hydrolyzing proteins and peptides in mashing**

**CUSTOM E MALT-P** is the formulation of proteolytic enzymes extracted from papaya-tree carica papaya. It contains a mixture of proteinases and peptidases isoenzymes like carboxy-exo-peptidase and other side activities involved in the malt extraction process. It hydrolyzes proteins, amides, and esters and particularly the bonds with non-starch polysaccharides in barley. It should be added during mashing, extraction and before separation / filtration.

### **Advantages of CUSTOM E MALT – P:**

1. It hydrolyzes proteins and peptides in mash into peptides and amino acids.
2. Viscosity falls rapidly due to hydrolysis of protein – starch –NSP complexes, resulting into better filtration efficiency by hydrolyzing Protein gels

### **Dosage instructions:**

- During mashing - 0.2 - 0.4 kg/MT of grist
- Before filtration - 0.5 - 2.0 Kg / MT solids

### **Product Characteristics:**

- Powder form
- Light brown to light yellow color
- Operating Temp: 50 - 70 C

### **Packaging:**

**CUSTOM E MALT- P** is available in 25 kg bag and can be packed as per the customer's request.

### **Storage and Handling Precautions:**

Store it in a cool and dry place and shaded place away from direct sunlight. Enzyme dust may cause sensitization and irritation when inhaled in some individuals. Prolonged contact with product should be avoided. In case of spillage or contact with eyes or skin, rinse the affected area promptly with plenty of clean water. Wear suitable safety gear and clothing.