



# Zyme-O- Reductase

## Other Names

None

## Description

**Zyme-O- Reductase** is a cellulose preparation obtained from the submerged fermentation of *Trichoderma reesei*. It also contains some hemicellulose,  $\beta$ - glucanase and xylanase activity as well.

## Application

**Zyme-O- Reductase** finds an application in the processing of starch and assists in reducing the viscosity and thereby enhancing filterability. Zyme-O- Reductase has been specifically developed for application in wheat and other cereals. The product is a liquid preparation and contains the enzyme protein stabilised with glycerol, Na-benzoate and K- sorbate (E 422, E 211 and E 202) in water.

**Zyme-O- Reductase** has been standardized to an activity of 25,00 CX units /g.

## Packaging

25 kg Drums and 1000 kg IBC containers.