



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, β -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.