



# DELTAZYM® ExtraYield

## Product Data Sheet

Date of issue: 29 July 2022

### Enzymatic complex for alcohol production from cereals

**Description:** DELTAZYM® ExtraYield is an enzymatic complex produced by fermentation of various micro-organisms for improving the process of potable ethanol from wheat, corn or other cereals. DELTAZYM® ExtraYield has been especially developed to produce fermentable sugars from carbohydrate material left in the liquefied mash, and to improve the ethanol yield at the end of alcoholic fermentation. DELTAZYM® ExtraYield can be used in the fermentation after liquefaction and saccharification, or during SSF (Simultaneous Saccharification & Fermentation).

**Properties:** Enzyme: alpha-amylase IUBMB: 3.2.1.1  
Activity: 3000 units/g Form: liquid  
Density: 1.05–1.20 g/ml Colour: brown

Colour and appearance may vary from batch to batch. Colour intensity or turbidity is not an indication of enzyme activity.

**Application:** DELTAZYM® ExtraYield is a liquefying and saccharifying enzyme producing soluble dextrins from starch and also significant amounts of fermentable sugars from sugar-cane juice, molasses as well as from corn and wheat.

**Conditions of use:** DELTAZYM® ExtraYield has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Production of alcohol from corn or wheat	40-80 g per ton of cereal, during Saccharification or SSF (simultaneous saccharification fermentation)	Application at pH 4.5 - 5.5 and temperature 25 - 55 °C

**GM Status:** The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of classical microorganisms, which are removed and not present in the final product. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final formulation.

**Composition:** DELTAZYM® ExtraYield is stabilised with glycerol and preserved with potassium sorbate and sodium benzoate. The product contains maltodextrin.

**Packaging and storage:** DELTAZYM® ExtraYield is available in 25 kg polyethylene drums or IBCs. The product is best stored in the original and unopened packaging under refrigerated conditions (4–8 °C) in order to retain maximum activity during storage. Under optimum conditions shelf life is 24 months.

**Safety and caution:** Enzyme products need to be handled with care. Please consult the separately available Safety Data Sheet for further information.



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**Compliance and legal:** Our enzyme products are used as processing aids in the food manufacturing process and are thus free from any labelling provisions in the European Union. The product does not fall within the scope of EU regulations (EC) 1829/2003 and (EC) 1830/2003 on genetically modified food and feed.

The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.

<b>Purity criteria:</b>	Total plate count	< 50 000 CFU per g	
	Yeasts & Moulds	< 1 000 CFU per g	
	Total Coliforms	< 30 CFU per g	
	Salmonella	absent in 25 g	
	Escherichia coli	absent in 25 g	
	Heavy Metals (as Pb)	< 30 ppm	
	Lead	< 5 ppm	
	Arsenic	< 3 ppm	
	Cadmium	< 0.5 ppm	
	Mercury	< 0.5 ppm	
	<b>Special diet information:</b>	Kosher:	Certified
		Halal:	Certified
Vegan/Vegetarian:		enzyme product or any constituents are not of animal origin	

**Certification:** WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.

Made by WeissBioTech GmbH, Germany

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