



DELTAZYM® VR DD-800

Product Data Sheet

Date of issue: 5 September 2022

Cellulase complex for viscosity reduction in ethanol production

Description: DELTAZYM® VR DD-800 is a cellulase complex obtained from submerged fermentation of *Trichoderma longibrachiatum*. The product contains endoglucanases and hemicellulases hydrolysing viscous pentosans such as β -1,3/1,4-glucan and xyloglucans found in wheat, barley or other cereals. It reduces the viscosity during the starch pre-liquefaction stage in ethanol production.

Properties: Enzyme: beta-glucanase IUBMB: 3.2.1.6
Activity: >800 BG units/g Form: liquid
Density: 1.10–1.25 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® VR DD-800 is a cellulase complex specifically developed for viscosity reduction of cereals slurry in ethanol production.

Conditions of use: DELTAZYM® VR DD-800 has shown to best perform when used under the following conditions:

Application	Dosage	Recommendation
Wheat, barley or other cereals	60 - 200 g per ton cereal	Optimum conditions: pH 4.0-5.5 up to 65 °C

GM Status: The product and its constituent enzymes are not genetically modified. Enzyme proteins are produced by fermentation of self-cloned 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® VR DD-800 is stabilised with glycerol and preserved with small amounts of potassium sorbate and sodium benzoate.

Packaging and storage: DELTAZYM® VR DD-800 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.

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.

Purity criteria:	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)		
	Lead	< 30 ppm	
	Arsenic	< 5 ppm	
	Cadmium	< 3 ppm	
	Mercury	< 0.5 ppm	
	Special diet information:	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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