

Commercial Distilling Applications

<u>Products</u>	<u>Activities</u>	<u>Sources</u>	<u>Application (1)</u>	<u>Application (2)</u>
Ultra-Ferm WLN4100	Amylo- glucosidase	<i>Aspergillus niger</i>	To reduce saccharification times	To increase attenuation. To saccharify unmalted cereal brews
Opti-Mash WLN4300	α -amylase	<i>Bacillus licheniformis</i>	To saccharify unmalted cereal mashes	
Visco-Buster WLN4400	β -glucanase	<i>Trichoderma reesei</i>	Reduces mash filtration time with all types of malt	



WHITE LABS
PURE YEAST AND FERMENTATION

Fermentation Enzymes

Made with technology from



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Pro-Max WLN4500	Neutral protease	<i>Bacillus amyloliquefaciens</i>	Increase FAN Hydrolyses protein matrix surrounding starch granule so higher yields etc	Required when brewing with all unmalted cereals including barley & sorghum.
Crystalzyme WLN4600	Proprietary enzyme system	<i>Aspergillus niger</i> and <i>Trichoderma reesei</i>	To break down selected complex polysaccharides	Reduces the viscosity of fibrous fruit and vegetable mashes, such as pumpkin
Hazyme C WLP4700	Complex of amylases	different <i>Aspergillus</i> species	To break down starches in apple juice during cold process	To reduce haze formation from soluble starch break down in apple juice
RapidaseC80 WLN4800	Pectinase	<i>Aspergillus niger</i>	To break down pectin from apple & pear	



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Opti-Mash
Visco-Buster
Crystalzyme

Cereal Cooker

Ultra-Ferm
Pro-Max
Rapidase C80

Mash Cooker

Cold Fruit Press

Ultra-Ferm

Fermentation
Vessel

Hazyme C



Fermentation Enzymes

