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# DEXTRAZYME PLUS

## ENDO-DEXTRANASE ENZYME FOR SUGAR PROCESSING

### DESCRIPTION

Dextrazyme Plus is an enzyme preparation for use cane & beet sugar processing. It consists of endodextranase as the primary enzyme component.

Dextran polymer formation is a common occurrence in sugar manufacturing process due to the infection of dextran producing bacteria. *Leuconostoc mesenteroides* is the most common dextran producing bacteria found in damaged sugarcane/sugar beet and in sugar mill processing. Formation of dextran polymer causes increased viscosity of sugar syrup and reduces the efficiency of various processing steps such as filtration and crystallization. This in turn causes significant recovery losses in sugar production.

The endodextranase enzyme present in Dextrazyme Plus hydrolyses the dextran polymer into oligosaccharides and simple sugars such as sucrose & glucose. This results in reduced viscosity of sugar syrup and improved process efficiency and recovery.

### PRODUCT CHARACTERISTICS

Dextranase Activity: 13,000 DXU/g (minimum)

Appearance: Brown color liquid

Smell: Slight fermentation odor

Sp. Gravity: 1.10-1.15

*Detailed assay method is available upon request*

### DOSAGE:

The optimum dosage levels of Dextrazyme Plus would depend on the quality of the juice / syrup and operating conditions such as pH, temperature & processing time. Small-scale experiments are recommended to determine the optimum usage level of Dextrazyme.

**Recommended dosage:** 2 -10 ppm of juice

**Table 1: Temperature and pH dependency of DEXTRAZYME PLUS**

Process Parameter	Optimum	Operational Range
pH	5.0 – 6.5	4.5 – 7.5
Temperature	50-70 °C	30-70 °C

### PERFORMANCE BENEFITS:

- Due to its endo-dextranase activity, Dextrazyme plus is able to breakdown the dextran polymer at a higher rate.
- Dextrazyme Plus is free of side enzyme activities such as invertase, sucrase, etc. So its action does form any unwanted side products.
- The pH and Temperature profile of the Dextrazyme plus is very well suited for the conditions of sugarcane juice processing.
- Reduced viscosity, improved filtration and crystallization are some of the major process benefits offered by Dextrazyme Plus.

### PACKAGING:

Dextrazyme Plus is available in 25 Kg and 50 Kg drums.

### STORAGE:

Dextrazyme Plus enzyme should be stored in closed container under cool conditions.

### SAFETY AND ENZYME HANDLING:

Inhalation of enzyme dust and mist should be avoided. In case of contact with skin or eyes, promptly rinse with water for at least 15 minutes.

### TECHNICAL SUPPORT:

Please contact us for more information concerning specific application of this product.

### For more information:

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