



Process Enhancers for Brewery



ANTOZYME
BIOTECH PVT. LTD.

Quality Over Everything

About Us

Antozyme Biotech PVT. LTD. is a well integrated enzyme manufacturing and formulation organization. Antozyme biotech work with innovative customer across the globe, helping them produce more from the less, make their products stand out and reduce cost.

Antozyme provide a Eco-friendly enzymes from small to large scale quantities for a variety of industries, such as food, starch, distillery, brewery, waste water treatment, agriculture, detergent and pharmaceuticals.

Introduction to Enzymes

Enzymes are organic catalyst produced within the living organisms which speed up chemical reactions, by lowering the activation energy, in the living organisms but themselves remain unchanged at end of the reaction.

In molecular terms, the enzyme combines with substrate molecule to form an enzyme-substrate complex. In such close contact the substrate molecules may be distorted and hence easily react to form an enzyme-product complex which split the release product molecule and the enzyme.

Enzymes are classified into six categories based on the types of reaction catalyzed, that is, oxidoreductase, transferase, hydrolases, lyase, ligase and isomerase.

Each enzyme should be uniquely identified by their enzyme classification number. Enzymes are named with the use of letters and numbers: EC plus four number representing four compartment.

Our Products



**Starch
Processing
Enzymes**



**Sugar
Processing
Enzymes**



**Distillery
Processing
Enzymes**



**Brewery
Enzymes**



**Wine
Processing
Enzymes**



**Pharmaceuticals
Enzymes**



**Detergent
Enzymes**



**Waste Water
Treatment
Enzymes**



**Enzyme Used in
Animal Feed**



**Enzyme Used
in Biodiesel**



Food Enzymes

Process Enhancer for Brewery

Basic introduction:-

Antozyme biotech is a well integrated enzymes manufacturing and formulation organization. Antozyme biotech offers enzyme based biodegradable formulation to increase production efficiency and yield of brewery. Enzyme based formulations enhance the process and utilize the resources at fullest. Apart from remedial actions, these are also required for conversion of polymer to monomer.

Catazyme – Malt

Catazyme malt is formulated product of mashing enzymes to stimulate malt like performance in brewery. Catazyme –MALT can be used when significant amount of adjuncts are used as barley quality is inconsistent or quantities are inadequate. Catazyme – MALT ensure consistency during mashing and maximize extraction of malt.



Product characteristic of catazyme-MALT:-

Powder form-blend of enzymes.

Dosage of catazyme-MALT:-

During mashing 2.0-2.5 Kg/MT of grist

Stage where the product is added:-

- Mashing tank
- Mash mixer

Advantage of Catazyme-MALT:

- ✓ Hydrolysis of starch and non starch material like proteins, cellulose.
- ✓ This results in fall of viscosity and better filtration rate.

Catazyme-P

Catazyme- P is the formulated product of proteolytic enzymes and other side activities.

Product characteristics of Catazyme-P:-

Powder form-blend of enzymes

Catazyme- P is the formulated product of proteolytic

Product characteristics of Catazyme-P:-

Powder form-blend of enzymes

Dosage OF Catazyme P:-

0.2-0.4 kg/ MT of grist during mashing

0.5 -2.0gm/ HL in fermenter



Stage where the product is used:-

- Wort cooling
- Fermentation and before filtration

Function of Catazyme p:-

- ✓ It hydrolyzed proteins and peptides in the grist into peptides and amino acid required by yeast healthy growth.
- ✓ Viscosity falls rapidly due to hydrolysis of protein-NSP complex resulting into better sugar availability for beer formation.
- ✓ It increase filtration efficiency for hydrolysis of proteins.

Catazyme- BG

Catazyme- BG is formulated product. Consisting consortium of food grade enzyme complex. It contains a mixture of selected enzyme for hydrolysis.

Product characteristics of Catazyme BG:-

Powder form-blend of enzymes

Dosage of Catazyme BG:-

0.5-1.0 Kg/MT of solids

Stage where the product is used:-

- Mashing tank
- Mash mixer

Function of Catazyme BG:-

- ✓ Hydrolysis of beta-glucan, cellulose, hemicelluloses which can higher viscosity and create the problems in filtration.

Catazyme-ALDC

Catazyme-ALDC is used to avoid formation of the unpleasant tasting alpha-diacetyl from alpha-acetolactate during fermentation.

Product characteristics of Catazyme ALDC:-

Liquid form-blend of enzymes

Dosage of Catazyme ALDC:-

1.0-1.5 Kg/ 100HL of worts

Stage where the product is used:-

- Fermentation
- Maturation

Function of Catazyme ALDC:-

- ✓ Which impact unpleasant taste to beer.
- ✓ Enzyme can similarly be used where diacetyl is otherwise formed and requires a maturation step before filtration.



Catazyme-AA-HT

Catazyme-AA-HT is used for hydrolysis of starch and converts into oligosaccharides and monosaccharides.

Product characteristics of Catazyme AA-HT:-

Liquid form-blend of enzymes

Stage where the product is used:-

Mashing tank
Mash mixer

Function Catazyme AA-HT:-

Liquefaction during malting process.



Catazyme-GA

Catazyme-GA is used for hydrolysis of Disaccharide and converts into monosaccharides.

Product characteristics of Catazyme GA:-

Liquid form-blend of enzymes

Stage where the product is used:-

Fermentation

Function of Catazyme GA:-

saccharification during fermentation process.



Packaging:-

Catazyme-MALT, Catazyme-BG, Catazyme-ALDC, Catazyme-P, Catazyme-GA and Catazyme-AA-HT are available in 25kg, 50kg and 100kg drums.

Instructions:-

Store in a cool, dry and shaded place away from direct sun light.
Enzyme dust may cause sensitization and irritation when inhaled in some individual.
Prolong contact with product should be avoided. In case of spillage or contact with eyes or skin, rinse the affected area promptly with plenty of clean water. Wear suitable safety gear and clothing



303/19, Gangapujan Makrapura GIDC,
Vadodara-390010, Gujarat, India



info@antozymbiotech.com



+91 6359693930 / 31 / 32



www.antozymbiotech.com