

Mash Liquefaction SIHAZYM™ SupraMash

Highly Active Pectinase for Maximum Mash Liquefaction

SIHAZYM SupraMash enzyme is a granulated enzyme preparation, produced from a pure *aspergillus niger* strain culture. SIHAZYM SupraMash enzyme is a highly active pectinase preparation for optimum liquefaction of high-quality fruit mashes.

The enzyme preparation was developed for promoting complete mash disintegration, thus ensuring optimum subsequent yeast growth. In addition to increased alcohol yield, the application of SIHAZYM SupraMash enzyme during the mashing process also leads to increased release of primary fruit flavors.

The specific advantages of SIHAZYM SupraMash enzyme:

- Maximum mash liquefaction through highly active enzymes
- Increased pumpability of fruit mashes
- Increased release of fruit flavors
- Optimum conditions for complete fermentation
- Higher final attenuation and increased alcohol yield

Application

Eaton recommends a diluted 1:10 solution (1 part enzyme to 10 parts water/must) for ensuring intense mixing of the SIHAZYM SupraMash enzyme preparation with the respective mash medium. Subsequent continuous dosage of the enzyme solution during the mashing process ensures complete distribution in the fermentation vessel. Additional mixing through pumping and stirring promotes optimum distribution of the enzyme preparation.

Important: SIHAZYM SupraMash enzyme has to be in intense contact with the mash to be disintegrated in order to ensure complete mash disintegration.

Activity

SIHAZYM SupraMash enzyme has a pectinase activity of 3,540 PGU/dr (2,000 PGU/g, polygalacturonase) at 68 °F (20 °C).

The most effective temperature range for the enzyme application is 59 – 104 °F (15 – 40 °C). If the mash temperature is below 59 °F (15 °C), the quantities should be increased by approximately 50%.

Dosage

Application	Dosage lb/1,000gal (g/hl)	Enzymation temperature in °F (°C)
Fruit mashes	0.25 – 0.42 (3 – 5)	53.6 – 86 (12 – 30)

Safety

SIHAZYM SupraMash enzyme is a granulated, easily soluble micro-granulate without preservatives. It complies with the FCC and JECFA recommendations for food enzymes.

When used and handled correctly, there are no known unfavorable effects associated with SIHAZYM SupraMash enzyme.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

As a granulated product, SIHAZYM SupraMash enzyme should be stored dry at no more than 77 °F (25 °C).

When stored at 39.2 – 46.4 °F (4 – 8 °C, ~ refrigerator temperature), the product retains its stated activity three years.

Delivery Information

SIHAZYM SupraMash enzyme is sold under article no. 95.207 and is available in the following package sizes:

0.22 lb (100 g)	can
1.1 lb (500 g)	can

Certified Quality

During the production process, SIHAZYM SupraMash enzyme is constantly monitored to ensure consistently high quality. These inspections cover technical function criteria as well as conformance with the relevant laws governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packaging.

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