

Food & Nutrition
Brenntag Canada, Inc.
43 Jutland Road
Toronto, M8Z 2G6, Ontario
(416) 259-8231

Alberta
(403) 232-0435

Manitoba
(204) 233-3416

Nova Scotia
(902) 468-9690

Quebec
(514) 636-9230

British Columbia
(604) 513-9009

Newfoundland and Labrador
(709) 747-7971

Ontario
(416) 243-9615

Saskatchewan
(306) 825-4362

Disclaimer: This document should be used as a reference only. Ultimate decisions are the sole responsibility of the customer. While the information set forth above has been prepared based on information believed to be reliable, any recommendations or advice given by Brenntag, its employees or agents in connection with the sale or use of products are provided as a courtesy only and without any liability. All warranties, expressed or implied, as to the accuracy of the information provided, including, without limitation, any implied warranty of fitness for a particular purpose, are expressly disclaimed and all responsibility for use of or reliance on such information rests solely with the customer. Please contact your local Brenntag representative for additional information and product availability.

DuPont™, the DuPont Oval Logo, and all trademarks and service marks denoted with ™, ™ or ® are owned by affiliates of DuPont de Nemours, Inc. unless otherwise noted. Any other trademarks are the property of their respective owner(s).

www.brenntag.com/food-nutrition

***SENSE THE
DIFFERENCE***



Distilling Enzymes

*Brenntag Food & Nutrition
Canada*

Distilling Enzymes

COST EFFECTIVE, QUALITY DISTILLING

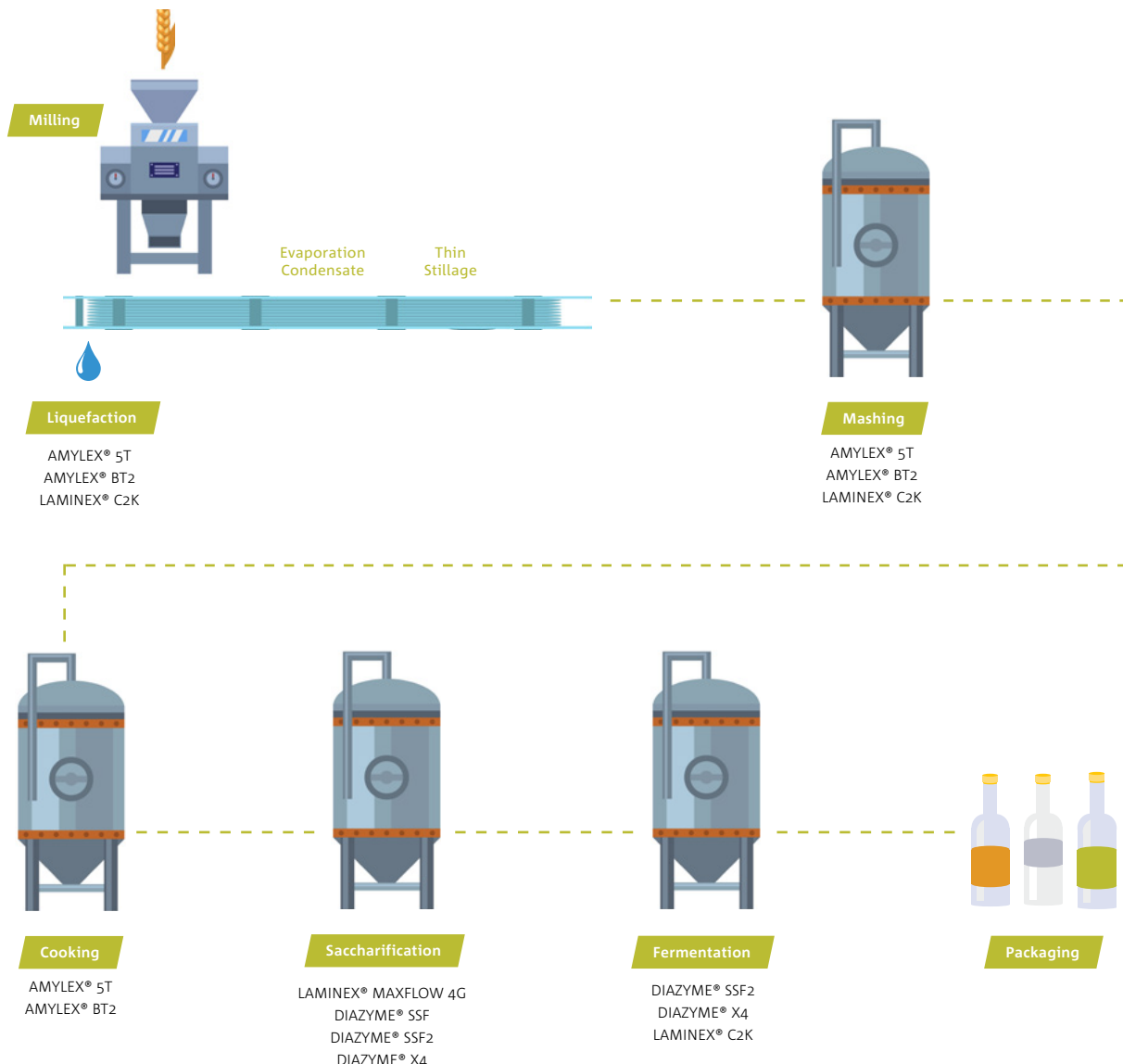
Sharpen your competitive edge with the efficient production of alcohol, gaining more from your existing raw materials and equipment. Distilling enzymes allow you to meet your goals – from increasing operational efficiency to improving product quality and brand management.

Brenntag Canada, Inc. is proud to be partnered with DuPont, a global leader in food enzymes, to bring their distilling enzymes to the Canadian market. Distilling enzymes can aid in fermentation enhancement, ensuring that the residual starches and proteins are hydrolyzed into more fermentable sugars and amino acids. DuPont enzymes can also reduce the viscosity of several raw materials used during the process, which provides savings while boosting efficiency. During the liquefaction step, a starch-containing grain is processed into alcohol, but the correct enzyme can provide benefits beyond the basic process. Lastly, in the saccharification step, enzymes degrade gelatinized starch and dextrans into fermentable sugars. DuPont enzymes convert the starch while optimizing cost and ensuring consistent quality.

ENZYME ADVANTAGES

- Reduction in processing time
- Higher, consistent yields
- Ability to use different grains for the mash bill
- Reduction in energy use
- Reduction in processing issues, especially rye

Request additional documents, samples, and application information for DuPont distilling enzymes!





Authorized
Distributor

DuPont Distilling Enzymes

PRODUCT	ENZYME	USAGE LEVELS (KG/MT OF DRY GRIST)	OPTIMAL pH	GMO DERIVED?	TEMPERATURE °C (°F)
CORN WHISKEY / BOURBON (HIGH CORN MASH 80%+)					
AMYLEX® 5T	Heat Stable α -amylase	0.2–0.6	5.4–6.5 (optimum 6.0)	Yes	40–110 (104–230)
DIAZYME® X4	Glucoamylase and amyloglucosidase	0.3–0.6	3.5–5.5 (optimum 4.5)	No	35–80 (95–176)
WHISKEY (51% CORN AND A COMBINATION OF OTHER GRAINS)					
AMYLEX® 5T	Heat Stable α -amylase	0.2–0.6	5.4–6.5 (optimum 6.0)	Yes	40–110 (104–230)
LAMINEX® C2K	Cellulase Complex and β -glucanase	0.05–0.30	3.0–6.5 (optimum 4.4–5.5)	No	30–75 (86–167)
DIAZYME® SSF2	Glucoamylase, α -amylase, and protease	0.6–0.8	3.5–6.0 (optimum 4.5)	Yes	30–75 (86–167)
RYE WHISKEY (40% OR HIGHER RYE)					
AMYLEX® 5T	Heat Stable α -amylase	0.2–0.6	5.4–6.5 (optimum 6.0)	Yes	40–110 (104–230)
LAMINEX® C2K	Cellulase Complex and β -glucanase	0.05–0.30	3.0–6.5 (optimum 4.4–5.5)	No	30–75 (86–167)
DIAZYME® SSF2	Glucoamylase, α -amylase, and protease	0.6–0.8	3.5–6.0 (optimum 4.5)	Yes	30–75 (86–167)
SINGLE MALT					
DIAZYME® SSF2	Glucoamylase, α -amylase, and protease	0.6–0.8	3.5–6.0 (optimum 4.5)	Yes	30–75 (86–167)
MIXED GRAIN BILL* (CORN, WHEAT, RYE, OATS, MILLET, RICE, POTATO, BREAD)					
AMYLEX® 5T	Heat Stable α -amylase	0.2–0.6	5.4–6.5 (optimum 6.0)	Yes	40–110 (104–230)
AMYLEX® BT2	Heat Stable α -amylase	0.4–1.6	5.2–7.0 (optimum 6.5)	No	35–95 (95–203)
LAMINEX® C2K	Cellulase Complex & β -glucanase	0.05–0.30	3.0–6.5 (optimum 4.4–5.5)	No	30–75 (86–167)
DIAZYME® X4	Glucoamylase and amyloglucosidase	0.3–0.6	3.5 - 5.5 (optimum 4.5)	No	35–80 (95–176)
LAMINEX® 750	β -glucanase & xylanase	0.05–0.30	3.5 - 6.5 (optimum 3.5–5.5)	No	40–95 (104–203)
AMYLEX® PA	α -amylase & Phytase	0.15–0.20	5.0–6.0	Yes	40–90 (104–194)

*A combination of these listed above may be needed but not all. Please speak with a Brenntag representative to determine your specific needs.