

Special enzyme for  
the decomposition of  
distilling mash from  
fruits

### Product Description

Distizym<sup>®</sup> FM is a liquid, concentrated pectolytic enzyme preparation designed for an optimal digestion of distilling mash from berries and stone fruits.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

### Aim of Treatment

- Rapid degradation of all kinds of pectins, thus resulting in a quick liquefaction of mash
- Improved pumpability of the mash
- Easier onset of fermentation and complete fermentation of mash for an optimal yield of alcohol
- Intensive digestion of fruit tissue, thus release of the valuable fruit components and an intensification of fruit aroma

### Product and Effect

Distizym<sup>®</sup> FM is a pectinase preparation specially developed for a high activity in the acidic pH-range of berries and stone fruits. Distizym<sup>®</sup> FM rapidly breaks down all kinds of pectic substances, thus resulting in a drastic drop in viscosity and a rapid liquefaction of mash. The mash can be stirred and pumped more easily. As a result of the intensive digestion of mash, valuable components are released and the content of bouquet and aroma substances is increased.

Liquefaction and digestion of mash facilitate the onset of fermentation, lead to a complete fermenting out of mash and thus result in an optimal yield of alcohol. At the same time the risk of burning-on during distillation is reduced.

### Dosage

The dosage of enzyme depends on the respective raw material, its degree of ripeness, temperature and contact time. The dosages mentioned below refer to a treatment temperature of 15°C.

fruits	mL/100 kg mash
berries	20 - 50
stone fruits	30 - 50

### Application

Distizym<sup>®</sup> FM is diluted in cold tap water to a 5-10% solution and directly added into the mill when mashing-in. Whether the enzyme solution is added into the mash vessel as first component or afterwards, in both cases the enzyme has to be mixed thoroughly by stirring intensely. Brief stirring in intervals during the first hours promotes mash digestion.

### Storage

Store in a cool place. Reseal opened packagings immediately and tightly and use them up soon.