

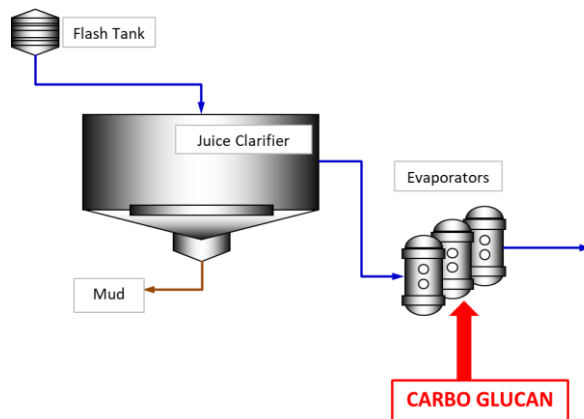
## Carbo-Glucan

- Carbo-Glucan SG is obtained by submerged fermentation of *Trichoderma reesi* using an ultimate back extraction technique.
- It is widely used in the manufacture of beer, sugar cane (sucrose) as well as several applications in food industry among others.
- This enzyme makes the  $\beta$ -glucanase degrade to low molecular weight fragments and thus losing hydrophilic character and viscosity.

### Application Method:

- ✓ Beer manufacturing, when saccharification stage begins. The recommended dosage is 0.05-0.25 L/t malt (based on 20000 u/ml). It can reduce the viscosity, increase filtration rate and improve the malt dissolution rate and beer sensory index.
- ✓ Feed complex enzyme: the recommended dosage is 0.02-0.1 kg/t complete feed (based on 20000 u/ml).
- ✓ Cane sugar industry: Used to reduce viscosity for improved syrup filtration and reducing crystallization issues caused by microbial contamination. The recommended dosage is 0.05 L/t dry basis (base on 20000 u/ml).
- ✓ The use in other industries will depend on the type of substrates, concentration and operation conditions.

### Application Diagram in Sugar Industry:



### Packaging:

- Liquid type: 25kg Plastic drums;
- Solid type: 20kg Plastic bags.
- Further package is customizable