

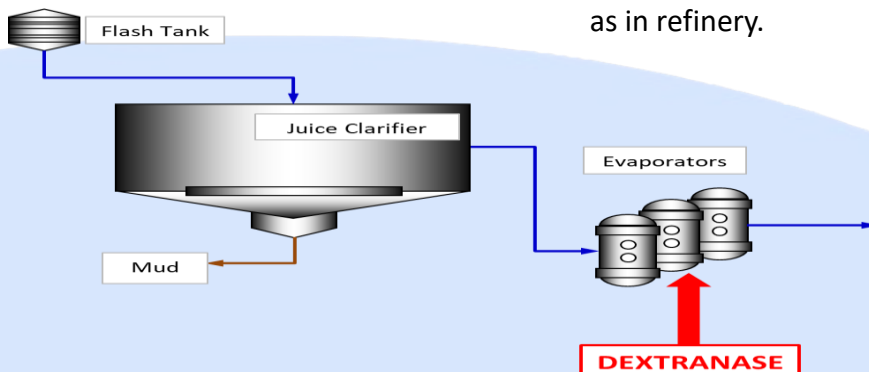
Dextranase

- High performance fungal dextranase 1,6- α -D-glucan 6-glucanohydrolase.
- Obtained from controlled fermentation of *Penicillium Paecilomyces*.
- Designed and developed for hydrolysis of the interior α -1-6-glycosidic bond of dextran and its degradation products.

Functionality:

- ✓ Improves process parameters of sugar manufacturing processes.
- ✓ Hydrolyses dextran and converts the same to lower molecular weight sugars.
- ✓ Prolonged use leads to system improvement across manufacturing.
- ✓ Improves clarification.
- ✓ Reduces overall viscosity and ensures improved pan boiling.
- ✓ Improves centrifuge efficiency.
- ✓ Reduction of sugar losses due to enhanced process efficiency.
- ✓ Reduces final molasses.

Process Diagram:



Feasibility study:

Type of Enzyme	Dextran Content (ppm)	% Dextran Removal	
	Mixed Juice	After Reaction	
Supplier 1		88	47 %
CSI Dex	168	16.8	90 %
CSI Dex		18.2	89 %

Application:

Dosed at various points in the process depending on the specific needs. Typical dosage 3 – 5 ppm of cane crushed depending upon dextran levels 15 – 25 ppm on raw sugar.

It is also recommended to be used across the milling and clarification system as well as in refinery.