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Brennereitechnologie

TOPIZYM®

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- Special distillery enzyme for processing of Jerusalem artichoke mashes -

Technical information and instructions for use

Background:
The special thing about the processing of Jerusalem artichoke in the distillery is its composition: it contains inulin, a reserve carbohydrate that, unlike fructose, glucose and beet sugar, cannot be fermented directly, but must first be broken down enzymatically into fermentable sugars. In addition, the strength of the Jerusalem artichoke tubers requires enzymatic liquefaction of the pectin they contain.

Product description:
TOPIZYM® is a two-component enzyme preparation for the liquefaction and saccharification of Jerusalem artichoke mash. The broad pH optimum and the high effectiveness at pH 3.0 - 4.0 enable the acidification of Jerusalem artichoke mash to pH 3 directly before or after the addition of **TOPIZYM®** (fermentation under “acid protection”). **TOPIZYM®** it has an optimal temperature range of 20-40°C and is therefore precisely tailored to the usual mashing and fermentation conditions in the Jerusalem artichoke distillery.

Application / Effect:
TOPIZYM® contains highly effective pectinases and secondary activities for extensive disruption of the cell material of the tubers and at the same time releasing the tuber's own inulin. Inulinolytic enzyme activities break down the water-soluble inulin and release fructose, the substrate for alcoholic fermentation.
TOPIZYM® Due to its acid tolerance compared to the traditional mashing process (without enzymes and without added acid), it opens up the possibility of fermenting Jerusalem artichoke mash very cleanly, pure and, above all, completely. The volume and quality of the distillate increase accordingly.

Dosage:
20 - 30 ml / 100 kg Jerusalem artichoke

The required amount of enzyme is pre-diluted in approx. ten times the amount of tap water and added gradually during mashing, alternating with the diluted acid and the yeast previously mixed in water.

Package size:

100 ml bottle	(No. 5057)
500 ml bottle	(No. 5058)
1 l bottle	(No. 5059)
5 l canister	(No. 5060)
20 l canister	(No. 5061)

Standardization:

TOPIZYM® is adjusted to the activity stated in the specification with water and glycerin.

Durability:
Cool storage at 4-6°C preserves the declared enzyme activity for at least 18 months.

Occupational safety:
Since enzymes can cause allergic reactions, direct contact with the product and inhalation of dried dust should be avoided. In the event of accidental spillage or skin or eye contact, rinse thoroughly with water immediately.