





Distizym® FM

Special enzyme to digest fruit distilling mashes

Product description

Distizym® FM is a concentrated, liquid, pectolytic enzyme preparation for optimum digestion of distilling mashes from berry and stone fruit.

Distizym® FM is used in fruit distillation with the following objective:

- Rapid degradation of all pectins, associated with rapid mash liquefaction
- Improved mash pumpability
- Reduction of risk of scorching during distillation
- Easier onset of mash fermentation and improved mash fermentation, for optimum alcohol yield
- Intensive digestion of fruit flesh, resulting in release of valuable ingredients from the fruit and increased fruit aroma

Dosage

The enzyme dosage depends on the raw material, ripeness, temperature and contact time. Dosages are based on a treatment temperature of 15 °C.

Fruit	mL/100 kg mash
Berry fruit	20 - 50
Stone fruit	30 - 50

Dilute Distizym® FM in cold tap water. The dosage is best added continuously to the mill, or direct to the product stream. If the enzyme solution is added to the mash tun or subsequently, the enzyme must be mixed in well by stirring hard. Mash digestion is promoted by repeated periods of brief stirring in the first few hours.

Storage

Optimum storage is at 0 - 10 °C. Higher storage temperatures reduce shelf life. Temperatures above 25 °C should be avoided. Opened containers should be tightly sealed and used as soon as possible.

