CTE GLOBAL, INC.
Leading to a brighter tomorrow

Strive SR

Innovative Sustained Response Multi-Component Glucoamylase

Description

Strive SR - Innovative Sustained Response multi-component glucoamylase molecule for robust dextrin and starch conversion, while providing yeast-friendly kinetics and potential for all-upfront application. It effectively hydrolyzes (1,4)-alpha-D-glucosidic bonds at the non-reducing ends of starch polysaccharides and (1,6)-alpha-D-glucosidic branches. The product performance can be further enhanced by the addition of protease, fungal alpha-amylase and cellulase components.

Typical Characteristics

Activity: 340,000 - 360,000 GAF-C
Appearance: Milky, Light to Dark Brown liquid
pH: 4.0 – 9.0
Bulk Density: 1.11 – 1.15 g/mL
Properties: Product may be hazy and contain slight precipitate; this does not affect enzyme activity or performance.

Dosage Recommendation

Strive SR should be dosed at 0.022% – 0.027% weight enzyme/weight as is corn. The actual dose required will depend upon the conditions of your fermentation: time, yeast, pH, temperature and the level of solids.

Regulatory Status

- ISO 9001 registered company
- Kosher certified
- GRAS (Generally Recognized as Safe)

GM Status

This product is not a GMO. The enzyme product is manufactured by fermentation of microorganisms that are not present in the final product. The production organisms and the enzyme effectiveness are improved by means of modern technology.

Packaging

Strive SR is available in 1,100 KG totes or bulk tankers.

Storage

Strive SR will meet the declared activity upon arrival at the plant. Recommended storage: 0-25^{o}C (32^{o}-77^{o}F) Packing must be kept intact, dry, and away from sunlight. Please follow the recommendations and use the product before the best before date to avoid the need for a higher dosage.
Best before: The best before date can be found in the COA or on the product label.
The product gives optimal performance when stored as recommended and used prior to the best-before date.

Safety and Enzyme Handling

Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes, and mucus membranes upon prolonged contact. See the Safety data sheet for further information regarding safe handling of the product and spills.

Technical Service

CTE Global, Inc. is committed to formulating a productive and mutually beneficial relationship with ethanol producers in order to make their fermentation process as consistent, efficient, and cost-effective as possible. More detailed information about the application of this product is available upon request. If you have any questions, please contact us and let us know how we can be of assistance.

For more information contact:
CTE Global, Inc.
630 Dundee Road
Suite 440
Northbrook, IL 60062
Telephone: 847-564-5770
Fax: 847-272-6003
www.cte-global.com