

SZM AP-1

Specialty Acid Protease enzyme for use in propagation and fermentation

Typical Characteristics

Activity: 150,000 u/mL (minimum)
Appearance: Brown liquid
Bulk Density: 1.15 – 1.17 g/mL
Properties: Product may be hazy; this does not affect enzyme activity or performance. Color can vary from batch to batch. Color intensity is not an indication of product activity or performance.

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 biotechnology.

Storage Condition

SZM AP-1 will meet the declared activity upon arrival at your plant.
Recommended storage: 0-25°C (32°-77°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.
The product gives optimal performance when stored as recommended.

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 mucous membranes upon prolonged contact. See the SDS for further information regarding safe handling of the product and spills.

Compliance

The product is produced by fermentation using a nonpathogenic, nontoxigenic microorganism known to be safe.
The product is Generally Recognized as Safe (GRAS) for the intended use as a processing aid in the production of fuel ethanol in plants that also produce distiller's grains co-products (DDGS). The enzyme is nonfunctional in both the fuel ethanol and the DDGS. The product complies with the safety requirements of the US Federal Food, Drug and Cosmetic Act (FFDCA), including non-adulteration and suitability for use in animal feed.

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:

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