

ANC ENZYME SOLUTIONS PTE LTD

20 Cecil St, #14-01 Equity Plaza, Singapore, 049705 Email: sales@ancenzymes.com

Extractazym OFP

Aqueous Oil Extraction

Background :-

Important advances in the enzymatic degradation of highly complex lipo-proteins found in the crude extracts of vegetable and seed oils. These lipo-proteins are a complex usually between the target lipid/oil and a protein and cause a loss of lipid/oil in the extraction process.

Extractazym OFP is an enzyme preparation designed to break the protein complex binding the target extraction product. **Extractazym OFP** is typically tailor made to the substrate **Extractazym OFP** is to be applied to.

Application:-

Extractazym OFP needs to be applied in an aqueous environment with the pH and temperature requirements satisfied. Improved action can be achieved with applications to a pre-ground substrate allowing a greater surface area for enzyme action. A minimum of 30 minutes contact time between the substrate and **Extractazym OFP** prior to further processing is recommended, however, longer periods will generally result in larger extraction yields.

Properties:-

Appearance	White to Off-White Powder
Optimal pH range	5.5 – 8.0
Optimal Temperature	30 to 50°C, 40°C Optimum

Dosage :-

To be determined by application. Typical dosages start at 50-100g/MT substrate.

Storage :-

The product should be kept cool and dry, avoid direct sunlight, close lid after used.