



ROHALASE[®] ROHAMENT[®]

Enzymes for Grains and Oil Seeds

Grain Processing - Vegetable Oil Processing - Brewing - Distilling



Increase your Performance with ROHALASE® and ROHAMENT®

Grain Processing

Improve your key separation and filtration processes with AB Enzymes' range of grain processing enzymes.

ENZYME PRODUCT	FEATURES	BENEFITS
ROHALASE® SEP	Liquid formulated blend of concentrated fungal xylanase enzyme and beta-glucanase enzyme for hydrolysing non-starch polysaccharides in wet-milled wheat and corn. Best product choice for viscosity reduction and separation depending on substrate and process conditions.	Reduction of viscosity in starch-gluten separation processes: ✓ Optimizing yields and purity of starch and gluten. Increase A-starch fraction ✓ Reducing fresh water consumption ✓ Reducing energy consumption
ROHALASE® SEP-VISCO	Liquid formulated concentrated bacterial xylanase enzyme for hydrolysing non-starch polysaccharides in wet-milled wheat and corn. Best product choice for viscosity reduction and separation depending on substrate and process conditions.	Reduction of viscosity in starch-gluten separation processes: ✓ Optimizing yields and purity of starch and gluten. Increase A-starch fraction ✓ Reducing fresh water consumption ✓ Reducing energy consumption
ROHALASE® F	Liquid formulated fungal lyso-phospholipase enzyme for degrading of lyso-phospholipids in hydrolysed starch syrups.	Reduction of the emulsifying properties of lyso-phospholipids: ✓ Improving filtration and final product clarity

Vegetable Oil Processing

Improve the oil yield of your degumming process with AB Enzymes' unique low-pH phospholipase enzyme.

ENZYME PRODUCT	FEATURES	BENEFITS
ROHALASE® PL-XTRA	Liquid formulated fungal phospholipase-A2 enzyme for hydrolysis of phospholipids to lyso-phospholipids - at low pH - in vegetable oils from soy, rape/canola, sunflower, corn, rice bran, cotton seed, mustard seed and groundnut.	✓ Optimizing oil yields in the degumming of vegetable oils ✓ Reducing final phosphorus levels ✓ Minimizing fouling and scaling of equipment ✓ Modification of lecithin



WITH ROHALASE® AND ROHAMENT® WE GIVE YOU ‘THE ART OF ENZYMES’

Brewing

Address your process optimization needs with AB Enzymes' range of brewing enzymes.

ENZYME PRODUCT	FEATURES	BENEFITS
ROHALASE® BARLEY L	Liquid formulated fungal beta-glucanase enzyme for hydrolysing non-starch polysaccharides.	Optimization of brew house efficiency:
ROHALASE® BXL	Liquid formulated fungal beta-glucanase enzyme with useful secondary-activities for hydrolysing non-starch polysaccharides.	✓ Complete breakdown of beta-glucans
ROHAMENT® CL	Liquid formulated fungal cellulase enzyme for hydrolysing non-starch polysaccharides.	✓ Reduction of wort viscosity
ROHAMENT® CEP	Dry formulated fungal cellulase enzyme for hydrolysing non-starch polysaccharides.	✓ Increases wort separation rate
ROHALASE® SEP	Liquid formulated fungal xylanase and beta-glucanase enzyme for hydrolysing non-starch polysaccharides.	✓ Improves efficiency of beer filtration ✓ Reduces risk of beer haze

Distilling

Address your process optimization needs with AB Enzymes' range of distilling enzymes.

ENZYME PRODUCT	FEATURES	BENEFITS
ROHALASE® BARLEY L	Liquid formulated fungal beta-glucanase enzyme for hydrolysing non-starch polysaccharides.	Optimization of the mashing process by grain-type (barley, wheat, rye, oats, corn), allowing:
ROHALASE® BXL	Liquid formulated fungal beta-glucanase enzyme with useful secondary-activities for hydrolysing non-starch polysaccharides.	✓ Viscosity reduction in slurry and liquefaction
ROHALASE® SEP-VISCO	Liquid formulated concentrated bacterial xylanase enzyme for hydrolysing non-starch polysaccharides.	✓ Optimizing flow-rate (pumpability) and separation
ROHAMENT® CL	Liquid formulated fungal cellulase enzyme for hydrolysing non-starch polysaccharides.	✓ Reduced water & energy consumption
ROHAMENT® CEP	Dry formulated fungal cellulase enzyme for hydrolysing non-starch polysaccharides.	✓ Increased fermentable sugars and alcohol yield
ROHALASE® SEP	Liquid formulated fungal xylanase and beta-glucanase enzyme for hydrolysing non-starch polysaccharides.	✓ Increased protein content in DDGS

Depending on grain types, best matching enzyme products are advised:

GRAIN TYPE	BETA-GLUCAN	ARABINOXYLAN	ADVISED ENZYME PRODUCT
BARLEY	++	++	ROHALASE® BARLEY L, ROHALASE® BXL
WHEAT	-	++	ROHALASE® SEP-VISCO, ROHALASE® SEP
RYE	-	++	ROHALASE® SEP-VISCO, ROHALASE® SEP
OATS	++	-	ROHALASE® BARLEY L, ROHALASE® BXL
CORN	+/-	+	ROHALASE® SEP

(++, +, +/-, - indicate relative amount of beta-glucan and arabinoxylan content by grain type)

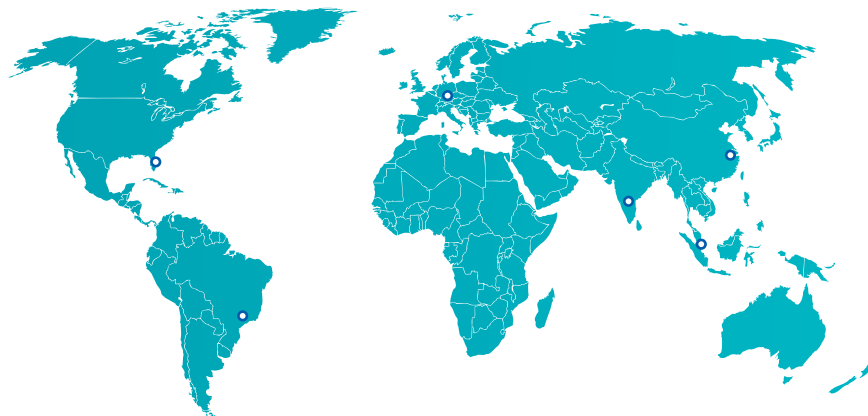
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