Distizym® FM

Special enzyme to digest fruit distilling mash

Product description
Distizym® FM is a concentrated, liquid, pectolytic enzyme preparation for optimum digestion of distilling mash 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.

<table>
<thead>
<tr>
<th>Fruit</th>
<th>ml/100 kg mash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Berry fruit</td>
<td>20 - 50</td>
</tr>
<tr>
<td>Stone fruit</td>
<td>30 - 50</td>
</tr>
</tbody>
</table>

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.