



# Distizym® FM-TOP

Special enzyme to digest distilling mashes from hard-skinned fruit and roots

## Product description

Distizym® FM-TOP is a highly concentrated, liquid, pectolytic enzyme preparation with an increased maceration effect for optimum digestion of distilling mashes from hard-skinned fruit, such as apples and quince and roots such as Jerusalem artichokes.

The advantages of using Distizym® FM-TOP are:

- Loosening and dissolution of the fruit cell layer by maceration of the fruit flesh, with simultaneous rapid degradation of all pectins, resulting in fast mash liquefaction
- Improved mash pumpability and stirability
- Easier onset of mash fermentation and improved mash fermentation, with optimum alcohol yield
- 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.

Fruit	mL/100 kg mash
Berry fruit	2 - 5
Stone fruit	3 - 5
Pome fruit	5 - 15
Jerusalem artichoke	20 - 30
Roots e.g. Enzian	10 - 20

Dilute Distizym® FM-TOP 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 tank 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.



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