**DISTILLASE® CS**
Saccharifying Enzyme for Ethanol Production

**DESCRIPTION**

DISTILLASE® CS enzyme is an optimized, concentrated blend of enzymes that produces glucose from liquefied starch. DISTILLASE® CS enzyme contains fungal 1,4-α-D-glucan glucohydrolase (E.C. 3.2.1.3) commonly referred to as glucoamylase or amyloglucosidase and fungal alpha-amylase (E.C.3.2.1.1). Both enzymes are derived from recombinant strains of *Trichoderma reesei*. The glucoamylase in DISTILLASE® CS enzyme catalyzes the release of successive glucose units from the nonreducing ends of soluble dextrins and oligosaccharides, while the alpha-amylase at the same time can generate those oligosaccharides and dextrins.

**TYPICAL CHARACTERISTICS**

*Activity:* 570 GAU/g (minimum)
*Appearance:* Clear brown liquid
*pH:* 4.0 - 4.5
*Specific gravity:* 1.13 - 1.16 g/ml
*Formulation:* Food grade

**UNIT DEFINITION**

One Glucoamylase Unit (GAU) is the amount of enzyme that will liberate one gram of reducing sugars calculated as glucose per hour from soluble starch substrate under the conditions of the assay. A detailed assay method is available upon request.

**PERFORMANCE BENEFITS**

DISTILLASE® CS enzyme provides the following benefits to ethanol producers:

- Increased ethanol yield by complete saccharification of liquefied starch
- Less unfermentated starch in stillage and DDGS.
- Improved performance in pre-saccharification processes
- Increased fermentation rates and shorter fermentation times

**APPLICATION RECOMMENDATIONS**

DISTILLASE® CS enzyme is used to saccharify liquefied starch from various sources including wheat, corn, sorghum, barley, rye, rice and cassava. The resultant glucose product is fermented by yeast to yield ethanol.

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**RECOMMENDED OPERATIONAL CONDITIONS**

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Optimum pH range</td>
<td>4.0 - 5.0</td>
</tr>
<tr>
<td>Effective pH range</td>
<td>3.2 - 5.8</td>
</tr>
<tr>
<td>Effective temperature range</td>
<td>28 - 65°C (83 - 149°F)</td>
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<tr>
<td>Pre-saccharification</td>
<td>1 - 16 hours at 60 - 65°C (140 - 149°F)</td>
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**DISTILLASE® CS dosage**

Please contact your DuPont Technical Representative for recommendations specific to your liquefaction process.

**DOSAGE GUIDELINES**

DISTILLASE® CS enzyme is generally added at a level of 0.055 to 0.075 % w/w (starch, dry solid basis). This corresponds to a level of 0.375 to 0.50 kg DISTILLASE® CS / MT grain `as is`. The actual enzyme requirement is dependant on the temperature, reaction time and pH of the individual plant saccharification/fermentation process, and its desired results. Fermentation performance may be enhanced by the addition of an acid fungal protease like FERMGEN™.

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Effect of initial fermentation pH on conversion efficiency with DISTILLASE® CS enzyme (whole ground wheat, 30% DS, 32°C)
COMPLETE SACCHARIFICATION OF STARCH

DISTILLASE® CS enzyme converts more starch to fermentable sugars compared to other comparable products.

PACKAGING

DISTILLASE® CS enzyme is available in various packaging sizes. Please contact DuPont for detailed information.

REGULATORY STATUS

This product complies with the current recommended purity specifications for food-grade enzymes given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC) and is GRAS (Generally Recognized As Safe) in the United States for use in carbohydrate processing.

STORAGE

To ensure maximum retention of activity, store DISTILLASE® CS enzyme under refrigerated conditions with the container closed. Prolonged storage at elevated temperature should be avoided.

SAFETY & ENZYME HANDLING

Inhalation of enzyme dust and mists should be avoided. In case of contact with the skin or eyes, promptly rinse with water for at least 15 minutes.

For detailed handling information, please refer to the appropriate Material Safety Data Sheet, the Enzyme Technical Association (ETA) handbook Working Safely With Enzymes, and the Association of Manufacturers and Formulators of Enzyme Products (AMFEP) handbook Guide to the Safe Handling of Microbial Enzyme Preparations. All are available from DuPont.

TECHNICAL SERVICE

Information covering specific applications of this product is available. DuPont will work with customers to enhance processes and solve problems. Let us know what you need and we will assist you.

CONTACT INFORMATION

NORTH AMERICA
Rochester, New York (USA)
☎ +1 800 847 5311
☎ +1 585 256 5295

EUROPE, MIDDLE EAST & AFRICA
Leiden, The Netherlands
☎ +31 71 5686 168
☎ +31 71 5686 169

LATIN AMERICA
Buenos Aires, Argentina
☎ +54 11 4875 9500
☎ +54 11 4875 9529

SÃO PAULO, BRAZIL
☎ +55 11 4613 3800
☎ +55 11 4612 1101

ASIA/PACIFIC
Singapore
☎ +65 6511 5600
☎ +65 6511 5666

Shanghai, P.R. China
☎ +86 21 2307 9588
☎ +86 21 2307 9599

Mumbai, India
☎ +91 22 3008 7131
☎ +91 22 3008 7150

Lahore, Pakistan
☎ +92 300 8476 404
☎ +92 423 5437 866

www.dupont.com

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