

Spartec® CEL 100

Increases corn oil yield. Performance driven forward.

Spartec® CEL 100 is a proprietary cellulase and hemicellulose enzyme product

The enzyme has been developed to improve process efficiency in corn-based ethanol fermentations. Spartec® CEL 100 hydrolyzes non-starch polysaccharides (NSP), cellulose and hemicellulose, of corn fiber liberating oil into thin stillage.



(T) Spartec® CEL 100 - Key advantages

- Increases corn oil yield
- Releases sugars from NSP that can be converted into ethanol

Application

Spartec® CEL 100 is added to fermentation to hydrolyze corn fiber. The enzyme works effectively in typical fermentation conditions 86–104°F (30–40°C) and within a pH range of 3.5–5.0.

Characteristics

Appearance: Brown liquidDensity: 1.05-1.1 g/mL

• pH: 4.2-4.5

(a) Storage And Stability

- Spartec® CEL 100 is stable for 12 months when stored in its original unopened packaging at ambient temp (25°C)
- Spartec® CEL 100 should not be frozen
- Storage at 39–46°F (4–8°C) will extend the shelf life of the enzyme
- Keep container closed when enzyme is not in use

☐ Package Sizes

Spartec® CEL100 is available in bulk quantities and in 1,000 kg recyclable polyethylene totes.

(A) Handling

Provide adequate ventilation. Wear protective goggles, chemical resistant gloves, coveralls or apron, and boots as necessary to prevent contact during handling.

In case of accidental contact with skin or eyes flush with water.

