



Application Data Sheet



DSM Food Specialties B.V.

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Axiase™ 100

Enzyme preparation for use in whole crop silage biogas production

PRODUCT DESCRIPTION

Axiase™100 contains enzymes which break down pectins, beta-glucans, pentosans, hemicellulose and cellulose. Axiase enables to increase the usage of a wide range of cereal based fiber substrates (f.i. rye-GPS)

FUNCTION AND APPLICATION

Due to technical restrictions, hitherto it was not possible to use substantially more cereal based fiber substrates, f.i. rye and barley, in biogas production.

In the biogas process, Axiase™100 promotes the breakdown of these long-chain, water-binding polysaccharides to short-chain, water-soluble sugars and in this way optimizes the flow properties of the fermenter contents.

By substantially reducing the viscosity, Axiase™ 100 presents biogas producers with more substrate flexibility and at the same time increases their energy yield.

The dosage of Axiase™100 depends on the organic dry matter (ODM) and mucilage properties of the substrates used in the biogas plant.

Apply and add Axiase™100 in 3 phases between an initial 500 and later 100 grams per ton (ODM) of substrate in order to increase the whole crop silage share of the total substrate input.

To keep the enzyme concentration in the fermenter stable, Axiase™100 must be added daily and for the best results directly to the fermenter. If it is not possible to do this, Axiase™100 can be added to the biogas process by solid dispensers (screw systems) or mixing tanks.

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TECHNICAL SERVICE

Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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