Solution . . . RHOZYME® DIASTATIC ENZYMES

If you're looking for a way to make the disposal of starch wastes easier, investigate the action of RHOZYME diastatic enzymes. These enzymes hydrolyze starch, and make it more soluble and more amenable to subsequent breakdown by microorganisms.

Facilitating waste disposal is only one of the many ways in which RHOZYME diastatic enzymes can be used industrially. Their liquefying, saccharifying, or modifying actions on starch are also useful in processes such as: **Processing of Precooked Cereals**—by permitting higher-solids processing without raising viscosity and thereby increasing drum-dryer capacity. **Recovery of Sugar from Candy Scrap**—by liquefying the starch and thereby permitting color and flavor removal at higher solids levels. **Production of Corn Sirup**—by saccharifying corn starch to make sweet, non-bitter sirups. **Bread-Making**—by modifying bread starch for better texture, grain, and shelf-life. **Production of Chocolate Sirups**—by lowering viscosity so that high-solids sirups pour readily.

Additional uses include . . . preparation of fermentable sugars from grains, corn, or potatoes . . . any type of starch conversion where high concentrations of maltose and dextrose are desired . . . starch modification for paper coatings and adhesives . . . and the production of cold-swelling laundry starch.

Write to Dept. SP-25 for samples and technical literature.

Chemicals for Industry

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