

Novo's Celluclast.TM For great yield, greater profitability.

Novo's new enzyme gives you a competitive edge. By giving you a higher profit margin. By increasing your yield and giving you more control over your finished product.

Celluclast breaks down cellulosic matter, improves maceration, reduces viscosity, and aids in the production of fermentable sugar. The result is a higher yield of valuable juices from fruits, plants and vegetables. Celluclast also helps achieve a higher quality of color, flavor and

fragrance. Naturally.

Working together, we will show you how to increase your profitability by increasing yield and maintaining quality. By applying our unprecedented enzyme technology, we can help you develop untapped potential in your industry.

Today, the application of Celluclast in areas of distilling, energy production and waste treatment is opening a whole new world of possibilities. Call us!

NOVO

Worldwide leader in the field  of industrial enzymology.

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