

Biocon... Enzymes for Wining and Dining!

Biocon's wide range of enzymes give more effective processing and significant reductions in production costs.

Biolactase for efficient hydrolysis of lactose.

Biopectinase 100/300 are well proven enzyme systems for maximizing yields during pulp wash.

Biopectinase 200 is especially designed for optimum juice release.

Biopectinase 200 CE is our newest enzyme developed to give enhanced color extraction.

Fungal Protease gives improved dough handling and increased processing efficiency. Our bacterial proteases are available for special applications, eg. crackers.

Wine—Nourishes, refreshes, and satisfies.

Biobake 1000 is available for treatment of starch hazes. Biopectinase also gives maximum juice clarification and superb compaction.

Papain/Bromelain for meat tenderizing treatments which enhance the flavor and succulence.

Canalpa/Hitempase/Biobake are Biocon's amylases for excellent starch liquefaction and dextrinisation.

Further details and samples of these and other enzymes that Biocon produce are available from:

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