

# THE LINK



JUNE 2013

[www.enzymesolutions.com.au](http://www.enzymesolutions.com.au)

## Welcome to Winter 2013

**Our technical team have just arrived home from the first distributor meeting with DuPont Industrial Biosciences** since the acquisition of Genencor-Danisco in 2011. During this meeting we met some of our new colleagues who help us to deliver the technical support and services that you have come to expect over our 16 years as Enzyme Solutions.

We also learned of new product releases and industry innovations, particularly in the area of Renewable Fuels and Bio-Chemicals in

which Dupont continues to excel.

Closer to home, you will see that while the wine vintage was tough for the wine industry, it promises to deliver some excellent wines if you choose the regions carefully.

This year, we tweaked our Optivin 5XL formulation and achieved the results we were looking for, that is, better performance under wider conditions and at a better price – value all round. This is a prime example of how our local product development capability can deliver very real results in a short time frame.

Our QA team has just been audited again to

basis of what they **do**. We call this benefit led labelling.

With this in mind, all our detergent blends have been developed and labelled with names that make it easier for manufacturers to find the product they need. So a multi-enzyme blend suitable for cold water washing becomes **EnzyCold**. And an enzyme blend suitable for soakers becomes **EnzySoak**. And, if one was after an enzyme blend for automatic dishwashers the choice would be **EnzyDish**.

Speak with Akshat Talwalkar at *Enzyme Solutions* to find out which benefit led product will suit your application.



ISO9001:2008, achieving excellent results – recognition of the effort that goes into the customer services we strive to deliver and continuously improve upon.

The cleaning enzymes sector has developed a 'Cleaning Solutions' approach to improving washing performance. It's been very well received and again is a reflection of our successful, local approach to problem solving – see Akshat's reference in this edition.

We enjoy the daily challenge to get better – feel free to call and throw an idea at us.

*Geoff Bearzatto*

## ENZYME FAQ

Email your questions to Akshat at [akshat@enzymesolutions.com.au](mailto:akshat@enzymesolutions.com.au)

Your question may even make it into *The Link*!

**Q: Can I dilute liquid enzymes?**

**A:** *Liquid enzymes are supplied as stabilised formulations. A stable liquid formulation will provide storage stability and protection from microbial contamination. To dilute is to risk the efficacy of the enzyme. Should it be necessary to dilute a liquid enzyme for use then ensure:*

- a) the diluent (water) is chlorine or oxidant free*
- b) that the pH is compatible with the enzyme pH*
- c) any diluted enzyme is used within twelve hours (less for proteases) If in doubt, contact Enzyme Solutions.*

## A Solution Driven Approach for the Cleaning Industry

**Clear, easy to understand product names make finding the right product simple. At Enzyme Solutions we call this a Solution Driven Approach.**

Cleaning manufacturers do not have the time to navigate their way through the technical maze of enzyme names, attributes and end applications to find the ones they need for their detergent blends. Rather they need enzyme products named on the

## MISSION STATEMENT

TO DELIVER UNIQUE, INNOVATIVE BIOTECHNOLOGY DERIVED PRODUCTS AND TECHNICAL SERVICES WHICH PROVIDE ENVIRONMENTALLY POSITIVE SOLUTIONS TO CUSTOMER NEEDS



## Biosuccinic Acid—Enhancing Flavour Naturally



**.Enzyme Solutions - in partnership with BioAmber, a leader in 'green' chemistry - is proud to offer customers Biosuccinic Acid; a naturally sourced flavour enhancer, salt reducer, pH regulator, preservative, chelating agent and emulsifier.**

Biosuccinic Acid is a direct substitute for petroleum derived succinic acid and is used as a flavouring agent for food and beverages. It provides an alternative to food and beverage customers who want to replace

artificial additives with all natural ingredients. Succinic Acid is another name for Amber Acid that has been used in Europe for centuries as a natural antibiotic and general curative. Its first mention is in 1193 when Dominican monk, Albert the Great noted it as the most effective of the leading medicines of the time.

In modern times it has been manufactured exclusively from n-butane through petrochemical processes. In response to an

increasing demand for naturally sourced ingredients, processes have been developed to produce commercially viable quantities of succinic acid from bio-renewable feedstock.

If providing a clean label to consumers with natural ingredients is important to your company and product, contact Tom Mascara, Technical Manager at Enzyme Solutions.

CONTACT US  
TODAY TO  
FIND OUT  
HOW WE  
CAN HELP  
YOU  
OPTIMISE  
YOUR  
PROCESS

## 2013 Grape Harvest by Simon Kinley

**The Australian grape harvest, or vintage as it is more commonly called in the industry, is nearly finished with winemakers around Australia looking forward to finishing seven day a week night shifts and 12 hour shifts.**

In contrast to the last few years in Australia most wine regions have experienced significantly lower disease pressure due to the long, dry summer. The Australian Bureau of Meteorology reported the 2013 summer to be the hottest on record with some regions also finding it to be the driest they have had in thirty years.

Western Australia was an exception, as it missed the extreme heat the rest of the country had to endure. WA had ideal ripening in January and February, so 2013 might be a good year to lash out on some classy Margaret River Cabernet Sauvignon for the cellar. In Tasmania, the warmer conditions have had a positive effect on yields with the total tonnage for the state is estimated to be up around 30%. The quality of both whites and reds is very high. The reds tasted during vintage trials at one winery were sur-

prisingly concentrated with deep colour and delicate tannin structure.

The bad news is that while there was no disease, the extreme heat of summer has caused a reduction in tonnages in most of the other warmer climate regions and it is here where the bulk of Australia's wine is grown. Initial reports for red wines have suggested that Merlot has generally yielded well but Shiraz and Cabernet Sauvignon are around 10-20% lower in yield. Some of the key white varieties were down in a similar magnitude.

Final numbers are yet to be published as vintage is still on in the cooler wine regions of Victoria and Tasmania but the gut feel is for total Australian tonnage to be down around 10% on last year so maybe around the 1.5 million tonnes range. 2013 is certainly a great year for wine drinkers to enjoy and cellar, but grape growers will be lamenting the amount of fruit they were able to produce.

*This article brought to you by EE Muir & Sons, proud distributor of Enzyme Solutions' wine-making enzymes.*

Contact Damien Toon on (03) 9931 2205 for more information.

**2013 has been a great year for our wine enzymes as well. Extensive production scale trials at larger wineries on the tough Muscat Gordo variety clearly demonstrated the superior performance of our blends – Oleo Flo and Optivin 5XL Plus. As compared to the leading competitor blends, the combination of Oleo Flo and Optivin 5 XL Plus not only provided faster throughput for this challenging variety but also increased juice recovery significantly, reduced lees losses and produced juice with a higher clarity.**

AKSHAT TALWALKAR

