



THE LINK



June 2011

DuPont Acquires Danisco



It has been announced that the acquisition of Danisco, including the Genencor International Enzymes Division, has been completed by DuPont. For many

years, DuPont and Genencor have worked together on Research & Development projects involving the development of second generation Ethanol for cellulosic waste materials.



The deal values the Danisco business at US\$6.5 billion.

ProtiBond™ Transglutaminase from Enzyme Solutions is safe and proven technology

In April, there were some inaccurate and sensationalized media reports regarding transglutaminase enzyme that can be used for binding proteins, including meat. It is commonly called "meat glue". The transglutaminase is derived from a naturally occurring, approved, microbial source and has been used for binding proteins for many years. It is approved by Food Standards Australia and New Zealand as a Processing Aid and continues to be accepted in the European Union and many other countries including Brazil, Korea, Thailand, Japan, USA and Canada.

ProtiBond™ TG from Enzyme Solutions, is produced according to Australian Standards and also complies with internationally recognized specifications for food grade enzymes.

The transglutaminase enzyme is another example of how enzymes can be used to maximize productivity, minimize wastage and still produce a very high quality end product.

Yeast Food



In developing Ferm Assist, our new fermentation aid for the wine industry, we discovered that it was possible to obtain Kosher certification for Yeast Food.

As a result, once current stocks are exhausted, all the Yeast Food produced by Enzyme Solutions will be Kosher certified, making it just that little bit easier for our customers to meet their market demands.



Oleo Flo™

Last year, Enzyme Solutions launched Oleo Flo™ for Olive Oil Processors. This year, it continues to deliver benefits to the Extra Virgin Olive Oil processor. The chief benefit is in managing harvest throughput – the use of Oleo Flo™ will allow Olive Oil processors to run their machinery at close to the optimum rates, allowing more fruit to be processed in a shorter time. This is always critical during the busiest periods of harvest.

As well, there is generally a yield increase – especially for difficult to process varieties. All this with no negative effects on quality – in fact, some research points to enzyme treated oils being of higher quality, with better keeping properties than untreated oils.

Mission Statement

To deliver unique, innovative biotechnology derived products and technical services which provide environmentally positive solutions to customer needs.

GEOFF'S COLUMN

I am very pleased to say that we have just completed a successful financial year. Highlights included the introduction of new products including ProtiBond™TG, Oleo Flo™, Optivin 5XL Plus and FermAssist. All of these have been developed within Enzyme Solutions and have had good first year results. New products added by Genencor International have helped us to stay in touch with customer and consumer demands for sustainable and environmentally green products. Enzymes are produced by renewable raw materials.

Enzymes added to cleaning products enable high performance at lower temperatures, shorter wash cycles resulting in lower energy costs.

During the year we have worked with Deakin University to provide Student Workplace Experience. We and Deakin were pleased with the outcome and we are repeating the program this year with a student working on product development for Food and Beverage applications.

Enzyme Solutions has completed another ISO 9001 audit. While some start to question the value of such programs these days, we continue to find valuable benefits from the focus on customers and service, and adherence to processes. Our Customer Surveys would suggest we are doing well in this area but we welcome suggestions for improvement.

Geoff Bearzatto

New Enzyme Solutions Appointment

Enzyme Solutions Pty Ltd is pleased to announce the appointment of Akshat Talwalkar to the newly created position of Business Development Manager. Akshat joins Enzyme Solutions after 3 years of Applied Research related to enzyme extraction and 2 years of market development with enzymes where he has been actively educating customers internationally in the correct use of Enzymes in Feed applications.

Akshat will have New Business Development and Account Management Roles and will be based in Melbourne.

Akshat's portfolio will include Dairy, Cleaning and Protein markets in addition to new business with respect to targeted major accounts in Wine & Brewing. Akshat can be contacted at;

Akshat@enzymesolutions.com.au
or on 0448 004 875.



Congratulations to our
Customer Survey winners!

Justin Irvine
Michael White
Trevor Glasby
Ray Milne
Mike Hamerlock
Alison Carter

Enjoy your wine!

Q. Can I use enzymes to remove the odours and stains produced by pets on their bedding and on furniture ?

Frequently asked Questions

A. We have seen this type of product in stores and on the internet in sprays and other applicators. We DO NOT endorse this type of enzyme application for safety reasons. The possibility exists for the spray to be inhaled and potentially become a sensitiser – certainly for humans and possibly for pets too.



Additionally, residual enzyme liquid, left to dry, becomes a powder that can be inhaled and then behave like a spray. Enzyme containing soaker products that are designed as a pre-soak, to be followed by normal washing procedures, overcome any such risks. Our MSDS clearly indicate these precautions. Call for guidelines.

New Sustainability Report: “Focus—Ingredients for a Changing World”

Despite increased activity and production, Danisco managed once again to reduce its CO₂ emissions. With a reduction of 13% in CO₂ emissions and an increased use of renewable energy at 3.6%, Danisco succeeded in using resources better in the past year and at the same time focused on their innovation platforms and product offerings toward a more sustainable future.

To read the article in full, go to: http://www.danisco.com/media/news/company_news/2011/

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Enzyme Solutions Pty. Ltd.
26 Research Drive
Croydon South
Victoria, Australia 3136

