

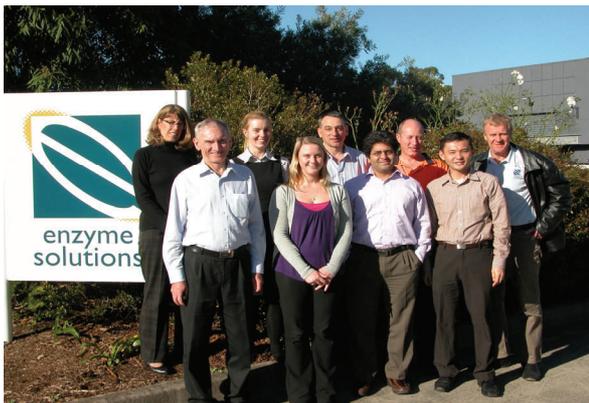
THE LINK



WINTER 2012

www.enzymesolutions.com.au

Enzyme Solutions Celebrates Fifteen Years!



Geoff Bearzatto (front left) with GM Barri Trotter (back right) and staff

Welcome to another edition of *The Link*.

I am delighted to reflect that in April, we celebrated fifteen years in business as Enzyme Solutions, having started as two people in a small rented office in suburbia. Today, we number ten employees in a factory, distribution and office complex enabling us to provide distribution and

production within a very short time frame.

Some of our customers have been with us since day one. I have commented many times that their loyalty, as we established a new business, has been greatly appreciated – we have added many since then.

I must compile a list of all the employees with whom

we have had the privilege of employing, training and sharing lives – one of the most satisfying aspects of managing a business is to see employees grow and develop.

As we look forward now, we see continuing partnerships as Genecor – Danisco undergoes a metamorphosis into DuPont, with new business groups and dynamics.

Most importantly, we retain our close personal and technical relationships with most of those we have come to know over the years.

Geoff Bearzatto

IFT Food Expo Las Vegas June 2012

Geoff Bearzatto and Barri Trotter recently attended the IFT (Institute of Food Technologists) Annual Meeting and Food Expo 2012 in Las Vegas. The picture at right shows Geoff and Barri with 'Professor Tic Gum' during a lighter moment at the expo. Most of you have met Geoff, so we will let you determine which is Barri and which is Professor Tic Gum. The main focus of this year's expo was



'Commercialising Innovation in Food Products'. This meant a strong focus on personalised health through nutritious food, salt reduction and particular emphasis on fatty oils reduction during manufacture. Most new product ranges supported this direction. Enzyme Solutions hopes to bring new products to its markets that will enhance its range.

MISSION STATEMENT

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

Another satisfied Customer...

'I am writing to say a BIG THANK YOU to your company.

We ran out of enzyme on Monday afternoon, so production asked me to chase up the stock.

I requested Cassie at Enzyme Solutions to organise the delivery of at least two packs urgently to our head office. The level of customer service from Cassie and her manager Barri was excellent and unmatched...'

Rajan G

New Pectinase Blend



CONSUMERS ARE INCREASINGLY DEMANDING BETTER PERFORMING PRODUCTS, YET ARE UNWILLING TO SACRIFICE ON PRICE.

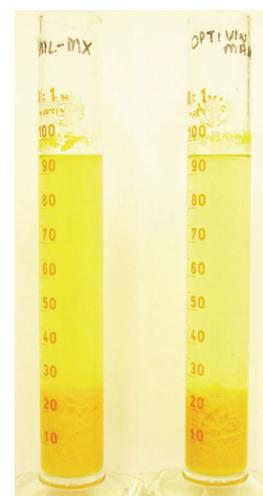
ENZYMES ADDRESS THIS CHALLENGE PERFECTLY...

The R & D team at Enzyme Solutions has done it again—in this case, successfully develop a new pectinase blend called **Optivin® Mash**.

It provides better juice clarity compared to our existing established commercial product – Crystalzyme PML-MX.

With high levels of pectinase and other activities, **Optivin® Mash** would be ideal for tough fruit and vegetables such as pears, carrots, ginger, celery etc.

Image:
Crystalzyme PML-MX (left) against the new Optivin Mash (right), greater clarity



Re-thinking cleaning products

Using our blending and R&D facilities we have developed effective multi enzyme blends that target specific price and consumer markets.

In the ADW product category, we offer the **Dish Power** triple blend for economy products, the **EnzyDish** blend for mid-range products and DuPont's **Twin Power™** for the premium phosphate free market. Likewise, our

peroxybleach stable **Enzy-soak** blend developed especially for soaker products has received independent verification for its superior performance on a diverse range of tough soils.

MAP 3X, a customised multi-enzyme blend of cold wash protease, amylase and mannanase, continues to achieve market success in the rapidly growing cold laundry wash market.

Ongoing price pressures make it inevitable for cleaning manufacturers to rethink their products. Our locally based technical team together with DuPont enzymes would welcome the opportunity to work with you in achieving this effectively.

Fuel Ethanol Workshop

Tom recently attended the Fuel Ethanol Workshop in Minneapolis in the mid west USA. One of the major developments has been approval from the EPA to increase to 15% the amount of ethanol that can be added to fuel. This was after extensive testing to confirm it did not cause

any issues in motor vehicle engines. This removes the "Blend Wall" and opens the opportunity to make use of more cellulosic ethanol in gasoline.

Production of ethanol from cellulose based plant fibre such as corn cobs/crop residues, wheat straw and switch grass is gaining mo-

mentum. Some large plants are now under construction that will have a capacity of around 100 million litres per year. These will be used to evaluate and progress the technology and prove its commercial viability.



Du Pont 'Field to Fuel' exhibit incorporating Pioneer Seeds, Genencor enzymes and Fersure, who prevent contamination in fermenters.