CERELYVE

FOR PLANT BASED BEVERAGES

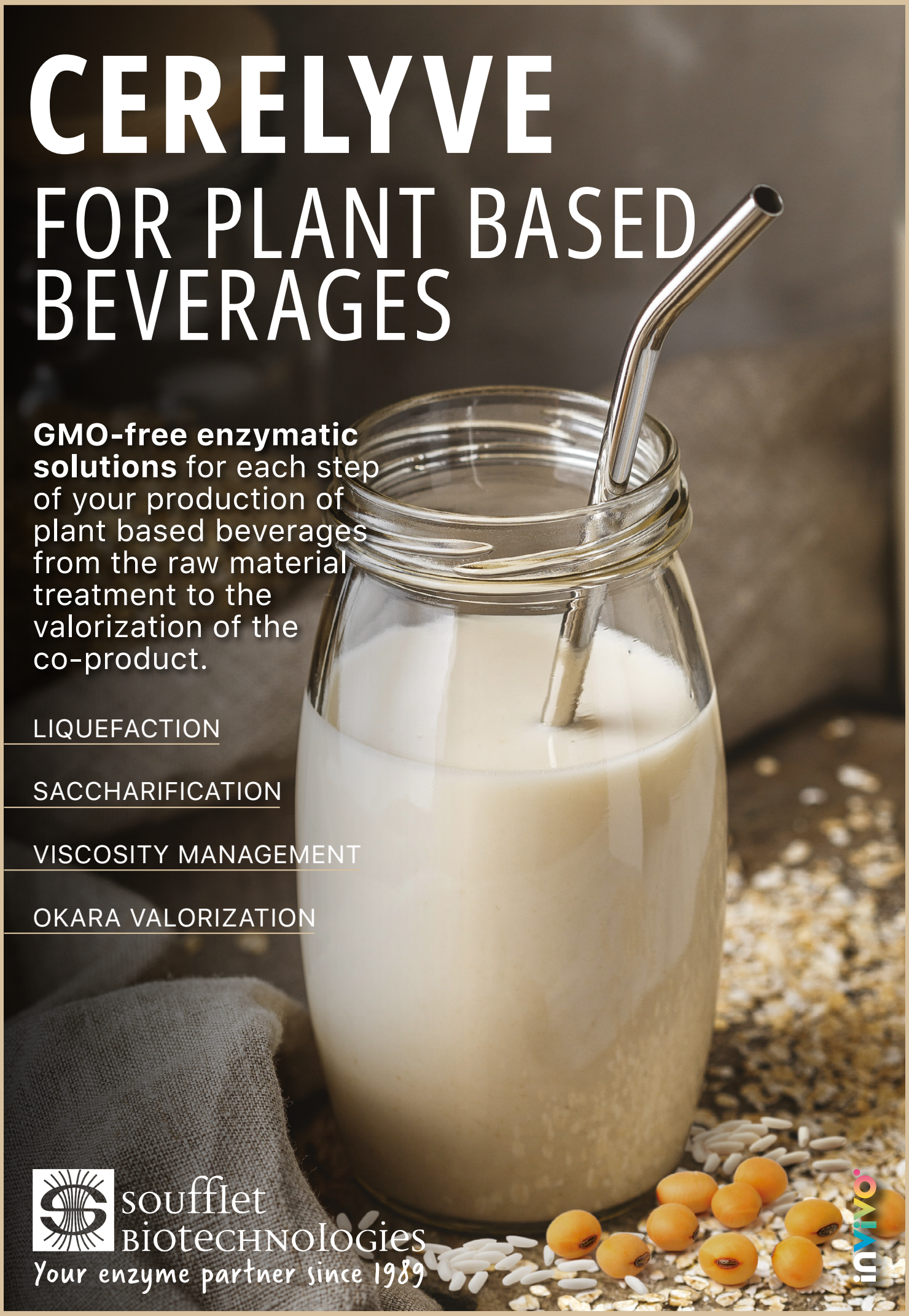
GMO-free enzymatic solutions for each step of your production of plant based beverages from the raw material treatment to the valorization of the co-product.

LIQUEFACTION

SACCHARIFICATION

VISCOSITY MANAGEMENT

OKARA VALORIZATION



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Your enzyme partner since 1989

invivo

CERELYVE FOR PLANT BASED BEVERAGES

GMO-free enzymatic solutions to release the best of your cereals and to produce appealing beverages with the desired taste, texture and aspect.

PRODUCTION OF OAT BASED BEVERAGES		
LIQUEFACTION	**CERELYVE MT 1400**	Bacterial amylase for a quick and complete liquefaction of starch with a viscosity reducing side activity
SACCHARIFICATION	**CERELYVE FA 2300L**	Fungal amylase to release mainly maltose from the liquefied starch
	CERELYVE AG 300L	Fungal glucoamylase to release mainly glucose from the liquefied starch
VISCOSITY MANAGEMENT	**CERELYVE CELL**	Cellulase with betaglucanase as side activity to reduce the pick of viscosity during liquefaction
	CERELYVE BG TE	Betaglucanase developped for viscosity reduction for oat with high content of betaglucan
PROTEIN SOLUBILIZATION	**CERELYVE NB PRO**	Bacterial protease to solubilize more proteins during the saccharification step

PRODUCTION OF RICE BASED BEVERAGES		
LIQUEFACTION	**CERELYVE HT 1400**	Thermostable bacterial amylase for a quick and complete liquefaction of starch at high temperature
SACCHARIFICATION	**CERELYVE FA 2300L**	Fungal amylase to release mainly maltose from the liquefied starch
	CERELYVE AG 300L	Fungal glucoamylase to release mainly glucose from the liquefied starch

PRODUCTION OF BEVERAGES FROM OTHER CEREALS

The products from our CERELYVE range can also help you to produce appealing, tasty and healthy beverages from other cereals, or raw materials.
Contact us to receive our specific recommendations.

OKARA VALORIZATION : BETTER NUTRITIONAL QUALITY FOR YOUR PRODUCTS AND NEW PROFIT LINES!

Cereal residues from the solid/liquid separation still contain a significant amount of insoluble proteins that can be recovered for many applications!

Enrich your products with proteins from your okara!
We have developed enzymatic solutions to allow you to solubilize the remaining proteins in your co-products.

Add value to your okara proteins for other industries!
Cosmetic, nutrition and human health markets are looking for proteins. Create new profit lines with our solutions!

The information stated in this document is to be regarded as a faithful transcription of our knowledge to date. It cannot – in any case – be considered as any contractual commitment and it is up to the client to make sure that the use of any related product complies with any current legislation applicable to his professional sector and country. We reserve the right to change content of this document without prior notice.

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Ask us for samples!
Tailor-made products on request