

AQUA CHEMICALS

List of Enzymes

ENZYME NAME	BRAND NAME	APPLICATION
PHARMACEUTICAL ENZYMES		
LYSOZYME	ENWRAP-LYSO	Lysozyme, also known as muramidase or N-acetylmuramide glycanhydrolase, is an antimicrobial enzyme produced by animals that forms part of the innate immune system.
NATTOKINASE	ENWRAP-NAT	Nattokinase extracted and purified from a Japanese food called natto. Natto is produced by fermentation by adding the bacterium <i>Bacillus natto</i> , which also produces the enzyme, to boiled soybeans. Nattokinase a potent blood-clot dissolving protein used for the treatment of cardiovascular diseases
PAPAIN	ENWRAP-PAP	Papain is a Proteolytic enzyme extracted from the raw fruit of the papaya plant. Proteolytic enzymes help break proteins down into smaller protein fragments called peptides and amino acid. Papain is used for the treatment of inflamma and pain via topical administration Papain has also shown to have anthelmin and tooth-whitening purpose.
ENZYME BLEND	ENZIMAS-DIGEST	Mixture of various digestive Enzymes (Ask for details)
ENZYME BLEND	ENZIMAS-DIGEST PLUS	Mixture of various digestive Enzymes (Ask for details)
ENZYME BLEND	ENZIMAS-DIGEST PRO	Mixture of various digestive Enzymes (Ask for details)
ENZYME BLEND	ENZIMAS-DIGEST ULTRA ^{HIGH}	Mixture of various digestive Enzymes (Ask for details)
ENZYME BLEND	ENZIMAS-DIGEST MASTER	Mixture of various digestive Enzymes (Ask for details)
DIGESTIVE ENZYMES		
ENZYME BLEND	ENZIMAS-DIG	ENZIMAS-DIG it is a Digestive enzyme and can be used in pharmaceutical industries for manufacturing different medicines for digestive system.
ENZYME BLEND	ENZIMAS-PEN	ENZIMAS-PEN is a Blend of amylase, protease and lipase enzymes. It helps with digestion and bicarbonate to neutralize stomach acid as it enters the small intestine.
DAIRY ENZYMES		
LACTASE	KOSO- LACT	KOSO-LACT is used in the production of lactose-reduced milk for people who are Intolerant of lactose. Milk Production.
TRANS-GLUTAMINASE	KOSO-TG	KOSO-TG prevent syneresis or to make their texture firmer and softer. Yoghurt & Cheese Production.
RENET	KOSO-REN	KOSO-REN is widely applicable in milk industries for milk clotting purpose. Cheese Production.
PROTEASE	KOSO-PRO	KOSO-PRO used for accelerate Cheese Ripening.
LIPASE	KOSO-LIP	KOSO-LIP used for accelerate Cheese Ripening.

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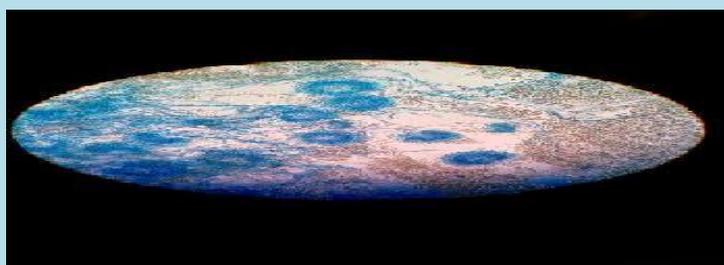
FOOD ENZYMES

PECTINASE	KOSO-PECT	KOSO-PECT is mainly used in the beverage industry for the extraction and clarification of juice and wine to remove pectin substances, which are responsible for the viscosity, turbidity, and consistency. Juice Clarification/Winery
INVERTASE	KOSO-INV	KOSO-INV is used for the inversion of sucrose in the preparation of Invert Sugar and high fructose syrup.
GLUCOSE ISOMERASE	KOSO-GI	KOSO-GI is used for isomerisation of glucose to fructose. Fructose Syrup Production.
TRANS-GLUTAMINASE	KOSO-TG	KOSO-TG strongest cohesion of meat block without need of heat processing, salt or phosphate. Meat Industries
BROMELAIN	KOSO-BR	KOSO-BR is a plant protease obtained from pineapple. Its strong Proteolytic activity has created a wide interest in Various Food Industries.

PEPSIN	KOSO-PEP	KOSO-PEP can be used in food industries. A important component of pancreatic curd that condenses and twists during the cheese production. KOSO-PEP can be used to Modify soybean protein and gelatin and provide whipping qualities.
TRYPSIN	KOSO-TRY	KOSO-TRY is a serine protease responsible for the hydrolysis of peptide bonds in the carboxyl terminal ends of lysine (K) and arginine (R) residues.

BAKING ENZYMES

ALPHA AMYLASE FUNGAL	ENZIMAS-FA	ENZIMAS-FA Increase bread volume & falling number with good water absorption. Bread Improver.
XYLANASE	ENZIMAS-XY	Improve softness of bread or maintain bread structure. Bread Improver.
LIPASE & PHOSPHOLIPASE	ENZIMAS-LIP	Improve the structure of bread core, make it delicate and so, and increase the shelf life of bread. Bread improver.
PROTEASE	ENZIMAS-PRO	Improve flavor and nutrition value, improves dough, extensibility and dough handling in biscuit industry. Bread improver/biscuits ind.
GLUCOSE OXIDASE	ENZIMAS-GO	Strengthened gluten can increase the volume of bread. Bread improver.
PAPAIN	ENZIMAS-PAP	The enzyme hydrolyzes the gluten structure to such an extent that the dough loses its elastic properties. Biscuit industry.



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SUGAR PROCESS ENZYMES		
ALPHA AMYLASE	ENZIMAS-A	ENZIMAS-A Hydrolyzes polysaccharides & oligosaccharides like dextrin and starch & improved quality of sugar. Viscosity reducers in sugar industries.
DEXTRANASE	ENZIMAS-D	ENZIMAS-D Reduce crystal elongation & improvement of clarity and filterability of syrup. Maintain Sugar quality.
DISTILLERY PROCESS ENZYMES		
MIXTURE OF FUNGAL ALPHA AMYLASE	ENZIMAS-MOL	ENZIMAS-MOL is the solution to achieve high yielding and stable fermentation process in distillery. Molasses based distillery.
MIXTURE OF FUNGAL ALPHA AMYLASE	ENZIMAS-ST	ENZIMAS-ST increases alcohol yield & reduction volatile acids contain in grain based distillery. Grain based distillery.
STARCH PROCESS ENZYMES		
ALPHA AMYLASE HIGH TEMPARATURE	ENZIMAS-HT	ENZIMAS-HT Increase wort yield and grain adjunct cooking capacity. Liquefaction.
GLUCOAMYLASE & PULLUINASE	ENZIMAS-GA	ENZIMAS-GA Produces high dextrose equivalent at the end of saccharification process. Saccharification.
BREWERY PROCESS ENZYMES		
AMYLASE BETA-GLUCANASE+XYLANASE	ENZIMAS-ABX	ENZIMAS-ABX is used for better viscosity reduction and filtration. Mashing.
BETA-GLUCANASE	ENZIMAS-BG	ENZIMAS-BG is used to enhance filtration rate in brewery. Mashing.
PAPAIN	ENZIMAS-PA	ENZIMAS-PA hydrolyzes proteins and peptides and improves yeast growth. Wort cooling & fermentation.
ALPHA ACETO-LACTATE DE-CARBOXILASE	ENZIMAS-ALDC	ENZIMAS-ALDC Avoid formation of diacetyl form of alpha acetolactate during fermentation. Fermentation & maturation.
ALPHA AMYLASE HIGH TEMPARATURE	ENZIMAS -AAHT	ENZIMASS -AAHT Hydrolyzes starch molecule and reduce viscosity. Mashing.
GLUCOAMYLASE & PULLUINASE	ENZIMAS-GAP	ENZIMAS-GAP Hydrolyzes dextrin, maltose and convert into simple form for yeast healthy growth. Fermentation.



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FEED ENZYMES		
PHYTASE	ZYME-PHT	ZYME-PHT Increases protein digestibility, Improve protein utilization by the animal. Improve nutritional value.
CELLULASE	ZYME-CELL	ZYME-CELL Is used to improve silage production for cattle feeding. Improve nutritional Value.
PROTEASE	ZYME-PRO	ZYME-PRO Hydrolyzed non starchy material. Improve nutritional value.
AMYLASE	ZYME-AM	ZYME-AM Hydrolyzed starch material. Improve Nutritional value.



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TEXTILE ENZYMES		
ALPHA AMYLASE HIGH TEMPERATURE	TEXT-AHTT	TEXT-AHTT, TEXT-ALTT & TEXT-AAB are used for desizing woven fabrics because of their highly efficient and specific way to desizing without harming the yarn at various temperatures. DESIZING
ALPHA AMYLASE LOW TEMPERATURE	TEXT-ALTT	
ALPHA AMYLASE (BACTERIAL)	TEXT-AAB	
ACID CELLULASE	TEXT-ACL	TEXT-ACL & TEXT-NCL are cellulase for surface modification of cellulosic fabrics to reduce the hairiness and increase the resistance to pilling. BIOPOLISHING
NEUTRAL CELLULASE	TEXT-NCL	
DETERGENT ENZYMES		
PROTEASE	WASCH-PRO	WASCH-PRO Treats protein and break down cells like as Pus cell, blood cell, mucus. Quality improver of detergent.
LIPASE	WASCH-LIP	WASCH-LIP Treats oil contents and breaks down it to make water soluble. Quality improver of detergent.
CELLULASE	WASCH-CELL	WASCH-CELL Treats cellulose contents and breaks down it to make water soluble. Quality improver of detergent.
AMYLASE	WASCH-AMY	WASCH-AMY Treats starch contents and make cloth very smooth. . Quality improver of detergent.
ENZYME BLEND (P)	WASCH-MULTI (P)	WASCH-MULTI (P) & WASCH-MULTI (L) are mixture of enzymes. They are highly effective to improve the detergent quality.
ENZYME BLEND (L)	WASCH-MULTI (L)	
WASTE WATER TREATMENT ENZYMES		
BLEND OF VARIOUS ENZYMES AND MICROBS	WWT-AEROBIC	WWT-AEROBIC & WWT-ANAEROBIC are used to remove bad odor from secondary waste water treatment.
BLEND OF VARIOUS ENZYMES AND MICROBS	WWT-ANAEROBIC	
BLEND OF VARIOUS ENZYMES AND MICROBS	AQUAZYME	AQUAZYME A complete remedy for Effluent treatment/sewage treatment. Removes odor completely, Reduces BOD/COD up to 98%, Reduce TSS & TS up to 98%, minimizes sludge near to zero.
MIXTURE OF NUTRIENT	NANOZYME	NANOZYME A completes nutrition for blend of microbes.

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