

# Novozymes Extenda<sup>®</sup>

Drawing a better line to your plant's sweet spot



## **An unmatched glucoamylase**

blend that achieves value  
beyond saccharification

## **More DP1, less DP2**

especially isomaltose than any  
other glucoamylase

## **Lower cost of conversion**

than ever before for ultra-high  
purity sweeteners

### **Take your cost of conversion in production of 95-96% DP1 sweeteners lower with Extenda<sup>®</sup> Go 2 Extra.**

Producers of sweeteners such as HFS and D95 can  
choose from a range of options including:

- raw material savings of up to 3%
- 18% less water to evaporate, or
- seasonal saccharification capacity increases of up to 10%
- less reversion – longer harvest window

### **Take your cost of conversion in production of ultra-high purity sweeteners lower than ever before with Extenda<sup>®</sup> Peak 1.5 Extra.**

Producers of sweeteners such as crystalline dextrose,  
crystalline fructose and D98 syrup can choose from a  
range of options including:

- raw material savings of up to 3%
- 20% less water to evaporate
- seasonal saccharification capacity increases of  
up to 18%, or
- more high-value products than ever before at the  
same raw material input
- longest possible harvest window

Cut raw material costs  
by up to

3%

Evaporation energy  
savings from

20%

less water

Peak dextrose levels of  
up to

97%

Boost the benefits of  
Extenda® by combining it with  
Novozymes' unique, low pH  
alpha amylase LpHera®

You know the route to your plant's lowest cost of conversion, but the limits on processing block your way. Break through these limits with Extenda®, a unique new glucoamylase blend for saccharification.

#### Raw material savings

Extenda® offers unmatched crystallization yields and purity so you can choose to cut raw material costs by up to 3%, or produce more high-value products than ever before at the same raw material input.

#### Evaporation energy savings

Extenda® allows DX targets to be met at unmatched levels of dry solids, so you can choose to cut evaporation energy costs while making the most of high season by increasing saccharification capacity by up to 18% - with no additional capital investment.

#### Longest possible harvest window – purest syrup

The unique glucoamylase used in Extenda® offers the lowest possible levels of DP2 during saccharification and of reversion after peaking. This leads to the longest possible harvest window and high processing robustness, even when processing rates fluctuate.

Sugar	Novozymes Dextrozyme® DX 1.5X	Novozymes Extenda® Peak 1.5 Extra
DP1	96.1%	97.1%
DP2	2.7% (1.4% isomaltose)	2.1% (0.9% isomaltose)
DP3	0.6%	0.5%
DP4	0.6%	0.3%
<b>Total</b>	<b>100%</b>	<b>100%</b>

## Drawing a better line to your plant's sweet spot

#### Get ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With Extenda® and our knowhow, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business

#### About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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