

Novozymes Quara[®] LowP

Drawing a better line to consistently low phosphorous levels

Staying competitive in the vegetable oil processing industry means you have to constantly optimize your processes, reduce costs and extract maximum value from your feedstock. Every improvement counts. Quara[®] LowP efficiently removes gums from oil and enables subsequent physical refining to increase your competitiveness.

Higher oil yield

Quara[®] LowP is a PLA-1 enzyme that efficiently hydrolyses phospholipids to produce free fatty acids (FFA) and effectively reduce gum volume. It also weakens the emulsifying properties of the gums. As a result, you get significantly higher oil yield and easier phosphorous removal. What's more, the FFA can be recovered via physical refining. This totals up to 2 percentage points more oil.

Fewer chemicals

With Quara[®] LowP you reduce the need for acid and caustic in your refining process. This means less formation of undesirable low value by-products like gums and soaps. In return, you get a more profitable, sustainable process.

Easier process

Quara[®] LowP is the most robust degumming enzyme on the market. With highest activity at up to 70°C and pH 4, it makes enzymatic degumming easier. Also, Quara[®] LowP requires no adjustments relating to caustic. Simply add acid and let the enzyme get to work.

Meet your specifications

Quara[®] LowP helps you effectively eliminate phosphorous impurities to consistently meet your specifications.

Profitable physical refining

While reducing loss of oil in degumming, Quara[®] LowP economically enables subsequent recovery of FFA via physical refining – making your operation grow more sustainably.



Go for biodegradable enzymes

Enzymes target a specific substrate and don't produce unwanted by-products. This way they help optimize industrial processes to save water, electricity and utility expenses. Enzymes are produced from nature's own microorganisms, making them environmentally friendly and biodegradable.

It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications – so you and your customers can feel confident.

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 Quara® LowP and our knowhow, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

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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