

YOU CAN BRING DOWN COSTS AND INCREASE YIELDS BY KNOWING YOUR ENZYMES BETTER?

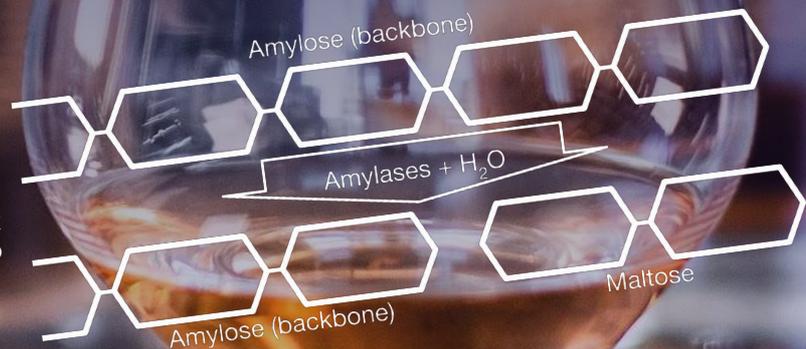
WHY The malt that goes into the mash can be a mix of several batches, and variations in amylase activity should be expected. Distilling malt is costly, and using the right amount is essential to improve the overall production economy.

HOW By analyzing the diastatic power using the MINI-LAB by GlycoSpot, the recipe can be adjusted accordingly. More consistent brews are achieved when the dosage of distilling malt is based on amylase activity. At a high diastatic power, you may reduce the amount of distilling malt, and at a low diastatic power you may need to increase the amount of distilling malt to ensure yields.

WHAT a malt consumption of 70 tons/day and a 1% malt reduction will result in annual savings exceeding €100k. GlycoSpot test methods will cost you only a fraction of the savings.

From starch to alcohol

Starch is the energy reserve of plant seeds like barley and wheat. Amylases are essential for a high quality malt as they work by releasing sugars that can be converted to alcohol. The diastatic power is the sum of amylases in your malt and a measure for potency of the starch to sugar conversion



GlycoSpot's Solutions for DISTILLERIES

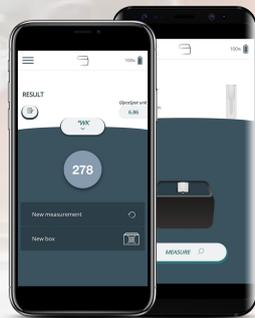
PRODUKT	PLATFORM	DESCRIPTION
MINI-LAB	Single	Fully equipped laboratory in tech case suitable for single cuvette measurements with the unique portable SIRIUS reader
	Multi	As above but with CRUX portable MTP reader for HTP-analysis
DP-Test	Single	Single cuvette test kits for diastatic power in malted or unmalted barley & wheat
	Multi	As above but prepared for MTP
Alpha-Test	Single	Single cuvette test kits for α -amylases in malted or unmalted barley & wheat
	Multi	As above but prepared for MTP
Calibrator	Both	EBC standard malts with known enzyme concentration for standard curves

THE MINI-LAB SINGLE READER PLATFORM CONSISTS OF

FOUR ELEMENTS

01 THE SIRIUS

The SIRIUS single reader is portable, fast and connects easily to any smart device via Bluetooth



02 THE APP

Data is crunched by the GlycoSpot app and converted to recognized enzymatic activity units by underlying calibration models or % of residual activity.

03 THE DATABASE

The GlycoSpot Cloud Database automatically stores all measurements and is easily accessible with personalized logins.



04 THE TEST KIT

Our core competence is our ability to produce quick and simple test kits with highly specialized substrates and the surrounding chemistry that enables measurements of high accuracy across different types of enzymes

GlycoSpot

We can help you ensure that enzymes are dosed in the right amounts – active at the right time. We help you make complex enzyme analysis fast, simple and for everyone

www.glycospot.dk

GlycoSpot
Analyses, Anywhere by Anyone