



## Application Data Sheet

DSM Food Specialties B.V.

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# MethaPlus® L 100

## Enzyme preparation for use in biogas installations

### PRODUCT DESCRIPTION

MethaPlus® L100 is a complex enzyme mixture obtained by submerged fermentation of a selected strain of *Trichoderma reesei*. The main enzyme activities of MethaPlus® L100 are cellulase, xylanase and beta-glucanase.

In biogas fermentation processes MethaPlus® L100 increases the hydrolysis rate of fiber substrates (and therewith the production rate of gas). Substrates for the enzyme mixture are for example cellulose and hemicelluloses.

### FUNCTION AND APPLICATION

The addition of MethaPlus® L100 to cellulose and hemicellulose containing organic materials in biogas fermenters makes the substrate more accessible for methane gas forming micro-organisms and will under anaerobic conditions result in an increased biogas output. Additional effects of adding MethaPlus® L100 are a reduced viscosity of the digester mass, and a reduced floating layer.

A typical MethaPlus® L100 dosage level for continuous application is 100 - 250 gram/ton dry organic substrate/day.

Under typical biogas fermentation conditions, MethaPlus® L100 is active in the pH range 4.5 to 8. Under typical biogas fermentation conditions, MethaPlus® L100 is active in the temperature range 35 - 50 °C. At temperatures above 65 °C most of the enzyme activities in MethaPlus® L100 will be inactivated.

### TECHNICAL SERVICE

Please contact your local DSM Food Specialties technical sales representative to receive additional information on meeting your needs.

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