



# LysoMax<sup>®</sup> Oil

*No risk, no compromise – just higher yield and noticeably more profit*

## **The simple solution for more oil, more profits**

Higher profits at next to no investment await oil processors who choose Danisco's LysoMax<sup>®</sup> Oil – a new approach to maximising yield and meeting the challenge of fluctuating crude oil prices.

Compared to enzyme-based degumming solutions of the past, LysoMax<sup>®</sup> Oil eliminates process limitations, processing complexity and capital costs. This targeted solution is easily applied in existing vegetable oil refineries, enabling refiners to get the most out of crude vegetable oil.

Conventional enzyme-based systems require special holding tanks and reagents and typically result in lower quality oil due to high levels of free fatty acids or diglycerides. With LysoMax<sup>®</sup> Oil, the need for capital investment is minimal and quality uncompromised. The final oil will always meet internationally recognised specifications.

## **Benefits**

- Higher yields
- Higher profit
- No capital investment or related payback risk
- Easy to use with existing process

## **Making it work**

Implementation of LysoMax<sup>®</sup> Oil in your degumming plant requires nothing more than a simple liquid dosing unit. To support you in installing the unit, we have teamed up with a leading supplier of oil refinery installations.

## **Further opportunities**

In addition to improving yield, LysoMax<sup>®</sup> Oil makes waste gum streams much more liquid and easier to handle. Wastewater is also reduced.

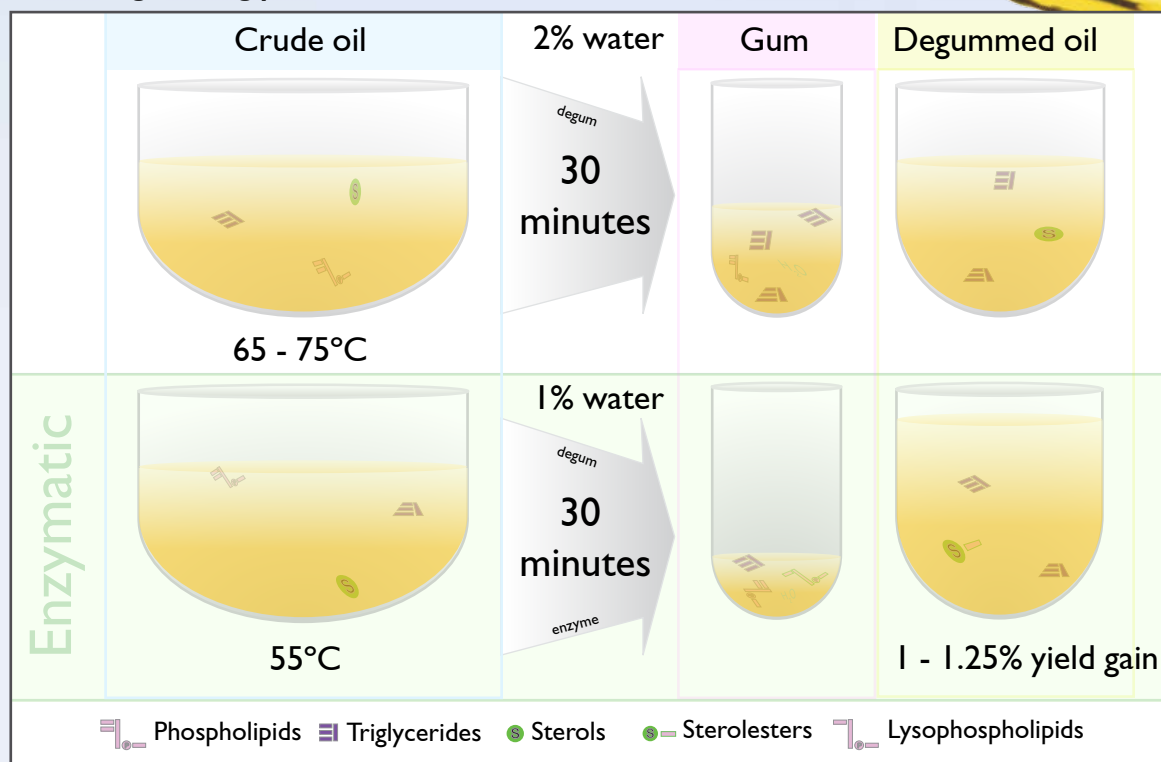
To learn more about how waste streams can become another profit opportunity – for example, by using lyso-lecithin as a phospholipid-rich animal feed compound or as a powerful emulsifier, contact Danisco today.

*Danisco is a world leader in industrial enzymes and food ingredients to the fats and oil industry.*

**DANISCO**

First you add knowledge...

## Water degumming process



### Documented gain to crushers & refiners

The enzyme in LysoMax® Oil improves the release of oil from the gum matrix and has the unique ability to increase yield by producing sterol esters. At the same time, the sterol ester formation controls the production of free fatty acids during processing. Tests with LysoMax® Oil at full-scale production facilities have shown a yield increase of more than 1%, while maintaining oil quality. This simple enzyme addition gave a profit gain of over \$2 per tonne of processed oil, based on crude oil prices of \$740 per tonne. With higher oil prices additional profits of more than \$5 per tonne of oil processed, should be achievable.

### To learn more contact

Deia Vilela  
Business Director LAM, Food and Beverage Enzymes  
Danisco Argentina S.A.  
Phone +54 (11) 5199 9550, E-mail [deia.vilela@danisco.com](mailto:deia.vilela@danisco.com)

Anne Brown  
Business Director NAM, Food & Beverage Enzymes  
Danisco USA Inc.  
Phone +1 913 738 3445, E-mail [anne.brown@danisco.com](mailto:anne.brown@danisco.com)

Jan Stam  
Business Director EEROW, Food & Beverage Enzymes  
Leiden, Netherlands  
Phone +31 71 5686 219, E-mail [jan.stam@danisco.com](mailto:jan.stam@danisco.com)

Christian Petersen  
Business Director ASPAC, Danisco Australia Pty. Ltd.  
Botany, Australia  
Phone +61 (0)2 9384 5024, E-mail [chris.petersen@danisco.com](mailto:chris.petersen@danisco.com)

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