



Yeast Extracts in One Step



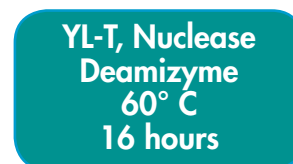
Amano's **GLUTEN-FREE** enzyme solutions can help you create high quality yeast extracts while cutting production time by 27%

Amano Enzyme enables yeast extract manufacturers to create high-quality yeast extracts with increased yields of IMP and GMP while shortening production time by 27%. We help our customers eliminate complexity by reducing production to a one-step, one vessel process. Our enzymes are **gluten-free, non GM and vegan-friendly**.

CURRENT PRODUCTION PROCESS



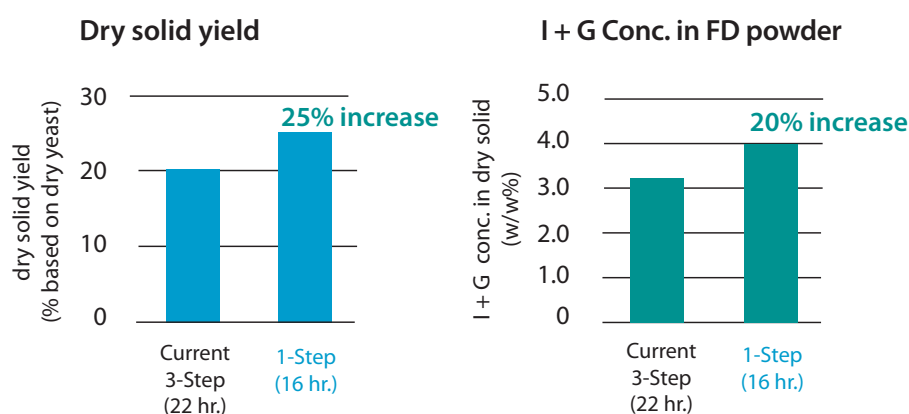
AMANO'S ONE STEP PROCESS



Cuts production time by 27%

	YL-T "Amano" L	Nuclease E "Amano" 7	Deamizyme T
Source	<i>Geobacillus stearothermophilus</i>	<i>Penicillium citrinum</i>	<i>Streptomyces murinus</i>
pH	6	5-6	5-6
Temp	65° C	70° C	65° C
Form	Liquid	Liquid/Powder	Liquid/Powder

Increased yields using Amano one-step process



ONE STEP/ONE VESSEL

NO SEPARATE PROCESSES NEEDED

SHORTEN PRODUCTION TIME

ACHIEVE A HIGHER I + G CONCENTRATION

NON-GM ENZYMES

GLUTEN-FREE



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