

DSM unveils new enzyme innovation for optimizing efficiency at adjunct brewing

22 October 2020 | News

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Advancing DSM's comprehensive brewing portfolio, this enzyme innovation allows brewers to increase the adjunct level in their beers, enabling them to improve resource efficiency by leveraging a variety of locally available unmalted materials, while also bypassing the cereal cooking stage of production for added benefits. These functions help to increase brewhouse capacity by up to 25%, reduce costs and meet sustainability and attenuation targets. With the new Maxadjunct™ β L enzyme, brands can cater to evolving consumer preferences for more sustainable, premium beer varieties, without compromising on taste.

The launch of Maxadjunct™ β L comes as consumers pay more attention to what goes into their beer, with 54% of people reporting that they are heavily influenced by ingredient claims and 39% of individuals willing to pay a premium price for beer produced with locally sourced raw materials. These preferences are largely linked to the trend for more sustainable products and have created a need for brewers to lower the impact their processes have on the environment while ensuring economic viability. Meeting these requirements, alongside rising consumer demand for variety in flavors, can be a complex task for producers.

To overcome these challenges, as well as the added variability in fermentable sugar levels that can occur when using locally available adjuncts, producers are increasingly looking for adjunct brewing solutions that improve the flexibility, capacity and sustainability of their processes. Maxadjunct™ β L makes the starch in adjuncts more soluble and improves its conversion

into fermentable sugars at temperatures of up to 80°C, effectively removing the cereal cooking step even when using adjuncts with high gelatinization temperatures, which typically adds cost and complexity to the brewing procedure. This improves process flexibility, reduces mash cycle time by up to 20% and better facilitates the use of locally-sourced raw materials, helping brewers work more cost-effectively and achieve their sustainability targets. The solution also offers enhanced attenuation control for further increased flexibility in recipe formulation and helps to unlock maltose from adjuncts, meaning brewers can create diverse beer varieties – no matter which cereal base is used.

“Growing concerns around sustainability, combined with an increasingly competitive market space, creates a range of new challenges and opportunities for producers in the beer segment to navigate, making adjunct brewing an increasingly attractive option,” comments Joana Carneiro, Business Director Beverages, DSM Food Specialties. “With DSM’s Maxadjunct™ β L, and supported by our wider portfolio of adjunct brewing enzyme solutions and expert brewmasters, breweries can significantly increase brewing flexibility and capacity to help save valuable costs on beer production and bring new, exciting products to the market quickly and sustainably.”

The introduction of Maxadjunct™ β L further expands DSM’s portfolio of end-to-end adjunct brewing solutions that help brewers develop high-quality, great-tasting beer drinks more sustainably – all from one supplier. Alongside the new enzyme, the range features, amongst others, DSM’s alpha amylase **MATS L Classic**, which improves extract yield and **Amigase® Mega L**, an amyloglucosidase that accelerates fermentation and reduces processing time, for high attenuated and ‘light’ beers. This extensive range of enzymes is complemented by DSM’s global team of brewmasters and application scientists. These experts provide their in-depth knowledge of brewing with adjuncts and support with recipe development from start to finish using tools like DSM’s Adjunct Brewing Business Calculator to enable a fast route to market with new, exciting products.

DSM’s extensive portfolio of brewing enzymes: Maxadjunct™ β L solution, help create market-leading beer drinks that meet consumers’ evolving tastes sustainably, visit https://www.dsm.com/food-specialties/en_US/insights/beverage/maxadjunct-key-press-release.html