



DESARROLLOS ENZIMATICOS EN ALIMENTACION S.L.

DEAS S.L. is a company with extensive experience in the enzymatic field and in different sectors of enzyme application: juices, milling and bakery, as well as in special uses and custom applications.

Thus, in the juice sector our experience is in the clarification of pulps and concentrated juices. And in the extraction of food oils (olive, soy, palm) and in the improvement of pomace and oils with a high phospholipid content.

The second basic sector of our experience is the enzymatic treatment of flours and its application in bakery, pastry, biscuits in the traditional process as in the different variants of cold-freezing.

Special applications such as horchata processes, liquefied vegetables, protein treatment, etc.

In this diptych we expose the basic enzymes for the world of flour and baking (bread, pastries, pastries, biscuits, etc.)



The philosophy of DEAS SL is to offer a range of pure concentrated enzymes from selected suppliers and among which each enzyme has been screened following a comprehensive testing process.

DEAS initially offers a range of concentrated enzymes, with doses between 0.5 and 5 ppm, aimed at companies that require it.

According to the client, we can prepare the appropriate dose and the required enzyme mixture in our laboratory.

Initially the range of enzymes is the basic one, the agreements with our suppliers provide DEAS with assistance in the selection of the appropriate enzyme within the complete and specialized range they have.

As mentioned above, DEAS offers you the following portfolio:

- 1-Fungal Alpha Amylase
- 2-Alpha Amylase Bacterial
- 3-Xylanase from Aspergillus



- 4- Xylanase from Trichoderma
- 5- Bacterial Xylanase from different origin
- 6- Glucose Oxidase standard and concentrated.
- 7- Pure Phospholipases of different types
- 8- Maltogenic Amylases
- 9- Bacterial neutral protease
- 10 -Fungal Protease
- 11-Transglutaminase
- 12-Anti-acrylamide
- 13-Cellulases
- 14-Pectinases

The philosophy of DEAS S.L. It is to collaborate with clients by providing information and the way to act of each enzyme in the process ,in order to reach a successful conclusion in the collaborating project.



PRODUCT RANGE

1- ALPHA AMYLASAS

1.1 FUNGAL ALPHA-AMYLASES -

1.1 PANDEAS AMYLASA AZ ULTRA

High concentration alpha amylase: 200,000 SKB

Dosage: 5 to 8 ppm

1.2 MALTOGENIC AMYLASA XLM.

Maltogenic amylase from *Bacillus subtilis*.

High activity: 45,000 u / g.

2-XYLANASES

2.1 XYLANASE FUNGICA

PANDEAS XYLANASA DC

High concéntrate fungal xylanase

Dosage: from 5 to 8 ppm

2.2. BACTERIAL XYLANASE.

PANDEAS BX3

High Bacterial Xylanase

Dosage: from 2 to 3 ppm



3 - GLUCOSE - OXIDASE

3.1. GLUCOSE -OXIDASE. 10,000

Glucose - oxidase standard from *Aspergillus niger*
Activity: 10,000 u / g

3.2 GOX MAX

High concentration glucose oxidase 36,000 u / g
From *Aspergillus niger*

4 - CELLULASE

4.1 CELLULASE 300

Cellulase from *Trichoderma reesei*
Activity: 300 u / gr

4.2 CELLULASE MAX 60,000 u / g

Cellulase, from *Trichoderma reesei*

5- TRANSGLUTAMINASE

. 5.1. TGM 2000

It comes from *Streptopverticillium mobaraense*
Activity: 2,000 u / g



6. PHOSPHOLIPASE

6.1 LIPASE L

Phospholipase from *Aspergillus niger*

Activity: 25,000 u / g

Dosage: from 5 to 15 ppm

7. CUSTOM PRODUCTS

DEAS offers two possibilities:

7.1 Enzyme products in line with the trend of the cereal season.

7.1.1 Extensibility products.

7.1.2 Flour reinforcing products (porous gluten, lack of gluten,...)

7.2 Specific products to customer needs