



**Technology
to overcome challenges**



prozyn

bio solutions for life

25 YEARS DEVELOPING SOLUTIONS



Prozyn is a company specialized in enzymes solutions and bio-ingredients applications, having over 25 years of experience in developing biotechnology solutions.

Committed to sustainability and the high quality of its products and services, Prozyn constantly invests in innovation, technology and improvement of the quality of life, with the application of:

- Enzymes
- Proteins
- Biological preservatives
- Natural Antimicrobials
- Antifoams
- Antioxidants
- Stabilizers
- Natural Emulsifiers
- Vitamins and minerals.

Besides high quality products, Prozyn's customers rely on the presence of consultants and experts in their fields who can innovate in applications for several industries such as: food and beverages, sugarcane, animal nutrition, pharmaceuticals, and other industries.



FOODS & BEVERAGES



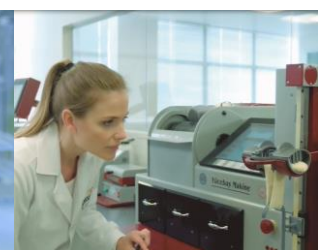
SUGAR & ETHANOL



ANIMAL NUTRITION



PHARMACEUTICAL & COSMETICS

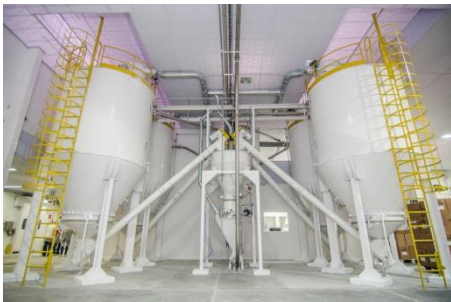


EQUIPMENTS

TECHNOLOGY & INNOVATION



Prozyn has a structured factory to make, manipulate, and store enzymes and other bio-ingredients. Invests constantly in technology and in the improvement of its internal processes. For it, the company is expanding its facilities:



New factory – fully automated with the highest standards of quality and traceability;

New research laboratories – microbiology and analysis of flour;



New application pilot plant;

New warehouse with greater storage capacity (dry and refrigerated);

All to better serve our customers.

BUSINESS SEGMENTS



Prozyn offers the most complete portfolio of enzymes on the market with innovative and customized solutions for the wheat industry, improving processes, quality, performance and increasing products shelf life.

Solutions developed for:

- **Cookies;**
- **Cakes;**
- **Dough;**
- **Improvers;**
- **Mills;**
- **Industrial Baking.**

Wheat



Brewery



Innovative solutions ensuring improvements during production steps and greater capacity with the lowest dose cost, plus:

- **Greater recovery of wort;**
- **Optimization of the time extraction;**
- **Better formation of trub;**
- **Greater colloidal stability;**
- **Foam improvement;**
- **Greater beer shelf life;**
- **Greater sensory standardization between batches;**
- **Increase in the equipments capacity.**

Most complete line of lactases and solutions to improve quality, preservation and yield during manufacturing processes.

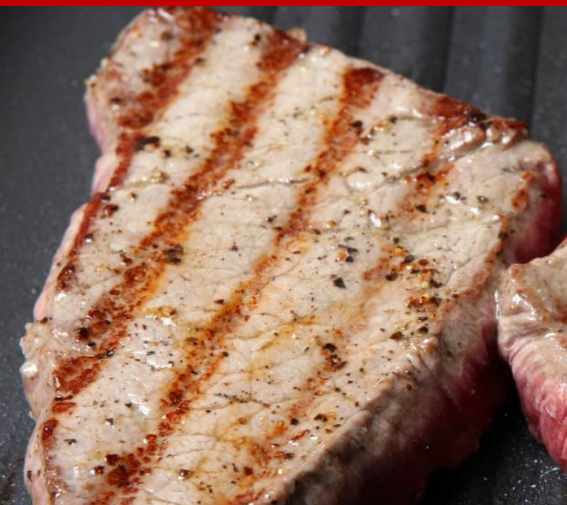
Developed solutions:

- **Biological preservatives;**
- **Coagulants;**
- **Emulsifiers and stabilizers;**
- **Lactases;**
- **Lipases;**
- **Proteases;**
- **Vitamins and Minerals.**

Dairy



Meats



Among the main characteristics of meat quality, tenderness is one of the most important factors for consumers.

Prozyn offers products made of plant proteases, with high efficiency hydrolysis and with the best value in the market.

Sugar & Ethanol

With constant investment in developing solutions for the ethanol and sugar markets, Prozyn offers the most complete line to solve customers needs.



- **Biocides to the process of ethanol manufacturing;**
- **Alpha amylases specific for starch reduction in manufacturing sugar;**
- **Reducing the levels of dextran;**
- **Added value to the yeast destined to animal feed;**
- **Natural alternative to antimicrobials;**
- **Improving the quality of sugar.**

Animal Nutrition



Products formulated with bioingredients (enzymes, probiotics, prebiotics, etc.) for animal feed, which leads to lower formulations costs and other benefits:

- **Use of lower cost raw materials;**
- **Increase the palatability of pet food;**
- **Reducing or eliminating the use of antibiotics;**
- **Increased feed conversion ratio;**
- **Elimination of anti-nutritional factors;**
- **Greater flexibility in the formulation.**

Innovations for cosmetics and food supplements.

Cosmetics

Proteases can be used in cosmetics manufacturing for:

- **Peeling;**
- **Striae;**
- **Depilatorys products;**
- **Skin cleansing;**
- **Acne treatment;**
- **Etc.**



Supplements

For supplements, enzymes help in digestion of food.

Are used:

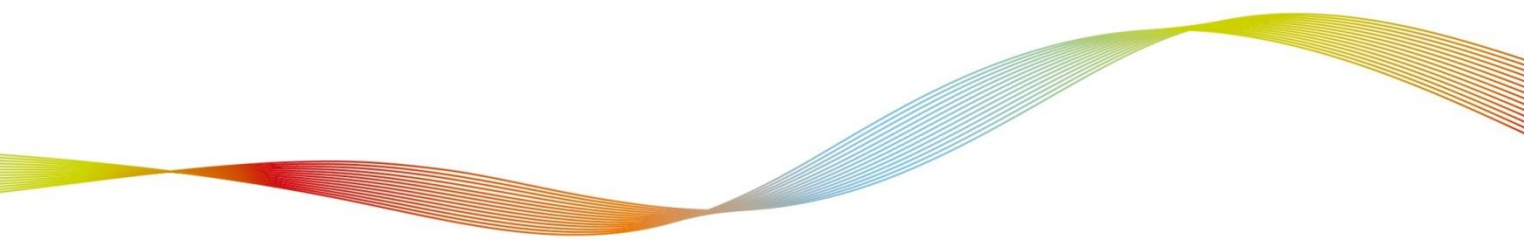
- **Amylases;**
- **Cellulases;**
- **Lactases;**
- **Lipases;**
- **Proteases;**
- **Among others.**

Equipments



In partnership with Yucebas Makine, Prozyn offers several qualitative analysis equipment that provide results of various parameters for the food industry.

With these devices, it is possible to obtain data that evaluate the rheology through graphs showing the difference between the sample analyzed with the standard, thus measuring its quality.



Contact one of our experts:
55 11 3732-0000 | info@prozyn.com.br