

Profit more from your hard seltzer production



**Maxinvert[®] reduces
fermentation time by up to 50%**

The rise in popularity of hard seltzers competes with the production of traditional beer styles. Maxinvert[®] is a unique solution that enables hard seltzer producers to shorten fermentation time, increasing yield and capacity.

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Maxinvert® reduces fermentation time for sucrose based hard seltzers

Sucrose used for seltzer production is not directly fermentable, leading to a fermentation lag with added stress on the yeast. Maxinvert® is an invertase enzyme solution that hydrolyzes sucrose to fructose and glucose. This reduces fermentation lag by providing more fermentable sugars at the very beginning of fermentation.

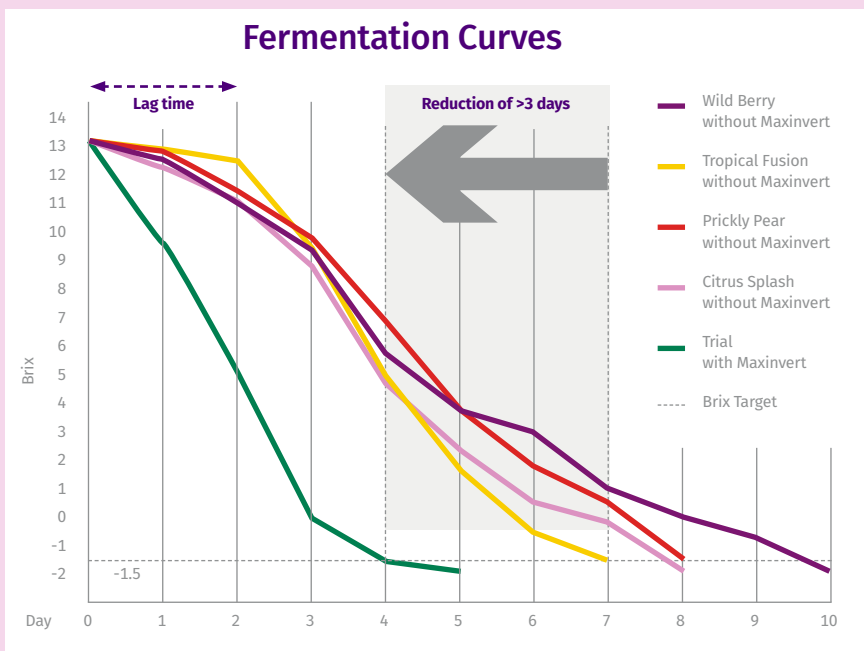
Customers need:

- ✓ Increase capacity
- ✓ Increase production yield
- ✓ Sustainable process

What Maxinvert® solution delivers:

- ✓ Increased fermenter availability due to shorter fermentations.
- ✓ Higher ABV at the end of fermentation complete fermentation of sugars.
- ✓ Reduction of energy consumption due to shorter fermentations.

Successful industrial scale trial with Maxinvert®



- ✓ No significant process change.
- ✓ Fast pre-treatment at 65°C (149°F) before fermentation.
- ✓ Reduce energy consumption (kwh/bbL Seltzer) and lower carbon footprint.

Trial done at Lewis & Clark Brewery, Helena, MT - USA

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