

Title (en)

METHOD FOR HYDROLYZING STARCH TO PRODUCE A SACCHARIFIED MASH

Publication

**EP 0131563 B1 19870826 (DE)**

Application

**EP 84890107 A 19840604**

Priority

AT 210883 A 19830609

Abstract (en)

1. A method of hydrolyzing starch for producing saccharified mash, wherein amylaceous raw materials are hydrolyzed and solubilized above the gelatinization temperature of the starch at atmospheric pressure and the resulting mixtures, after cooling, are saccharified while adding a saccharifying enzyme, characterized in that comminuted, but otherwise untreated grains are stirred into an aqueous take-up liquor contained in a hydrolyzing vessel and maintained at a temperature of 85 to 100 degrees C, wherein, prior to stirring, an acid is added, or, during stirring, a solubilizing enzyme is added, and wherein the hydrolyzed mixture obtained is withdrawn without retention time in the hydrolyzing vessel, is cooled to 60 to 65 degrees C and is conveyed to the saccharifying stage.

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**C13K 1/06**

IPC 8 full level

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