



ENZYMOL PROTECT B

Molasses preservation solution for controlling storage deterioration and maintaining feedstock quality

Storage of molasses under high-temperature and contamination-prone conditions can accelerate sugar degradation, acidity increase, microbial contamination, and deterioration of feedstock quality.

Enzymol protect B is an ultimate product to prevent accumulation of byproducts and inhibit contaminant's proliferation in molasses during entire storage period. This is an efficient product to stop microbial action in molasses; Which helps to prevent deterioration of existing as well as newly exposed reducing sugars, which is beneficial for fermentation to increase overall process efficiency and yield.

Mode of Action

Enzymol Protect B is formulated with enzymes and supporting preservation ingredients for molasses storage systems:

- Control microbial molasses deterioration during storage.
- Reduce volatile organic acid accumulation by controlled microbial growth.
- Assists in maintaining fermentable sugar quality and stability
- Helps improve overall molasses shelf life and storage performance

Product Key Benefits

- Helps maintain molasses quality during storage, Reduces sugar deterioration
- Improves molasses shelf life, maintain downstream fermentation yield

Product Application

Enzymol Protect B is recommended for initial application in molasses storage tanks.

- Recommended to applied at beginning of storage cycle and continue
- Circulated properly with cooling using circulation pumps for uniform mixing
- Used as part of scheduled preservation program along with Enzymol Protect A

Operational Conditions

- Temperature: 30 – 60°C
- pH: 4.5 – 5.5

Dosage

- 15–20 ppm volume basis/15 days

Product Characteristics

Composition: Blend of enzymes & antimicrobial based ingredients

Form: Liquid

Appearance: Transparent white

Product Packaging

- 25 kg HDPE drums

Product Shelf Life

- Stable for 12 months under shaded room-temperature storage conditions away from direct sunlight

Product Handling

- Avoid inhalation of aerosols or enzyme vapours
- Avoid prolonged contact with skin, eyes, and mucous membranes
- Prevent splashing and aerosol formation during handling
- Flush spills with water immediately
- Use suitable PPE including gloves and eye/face protection
- Wash contaminated clothing before reuse
- Follow MSDS guidelines for safe handling



ISO 9001:2015 Certified | FSC 22000 Certified

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