



ENZYPRO M

Specialty enzyme blend for improving molasses to alcohol fermentation efficiency and process stability

In continuous molasses-based alcohol fermentation, microbial contamination, higher volatile acid, inconsistent yeast viability and limited fermentable sugar availability can reduce fermentation efficiency, increase process instability, and impact alcohol recovery.

Enzypro M is a specialty enzyme blend designed to improve fermentation performance by controlling microbial load, improving yeast vitality, and increasing the availability of fermentable sugars during molasses alcohol fermentation.

Mode of Action

Enzypro M is a synergistic blend of specialty enzymes developed for continuous molasses fermentation systems:

- Hydrolyses bacterial cell wall proteins leading to reduction of microbial contamination
- Improves yeast viability and cell counts for stable long-duration fermentation
- Hydrolyses proteins present in molasses to increase Free Alpha Amino Nitrogen (FAAN) availability
- Enhances yeast revitalization and metabolic activity
- Hydrolyses polysaccharides such as starch, dextrans, and cellulose into fermentable sugars for improved alcohol conversion

Product Key Benefits

- Improves fermentation stability and consistency
- Enhances alcohol yield and maintained fermentation efficiency
- Increases alcohol concentration leading to lower spent wash ratio
- Controls losses associated with frequent process stoppages
- Reduces CIP frequency and associated operating costs
- Helps reduce or eliminate use of antibiotics/biocides
- Improves FAAN availability for better yeast nutrition
- Helps eliminate diacetyl odour from alcohol

Product Application

Enzypro M is recommended for use in continuous molasses alcohol fermentation processes.

- Applied during fermentation to improve process efficiency and yeast performance
- Dosage and dosing points may be optimized based on fermentation conditions and process complexity

Operational Conditions

- Temperature: 30 – 40°C
- pH: 4.5 – 5.5

Dosage

- 4–6 ppm on total fermentable wash

Product Characteristics

Parameter **Specification**

Composition: Blend of speciality enzymes & loyal ingredients

Form: Powder

Appearance: Off white to brownish

Product Packaging

- 1 kg foil packs further packed in 20 kg HDPE drums

Product Shelf Life

- Stable for 12 months under cool and dry storage conditions

Product Handling

- Avoid inhalation of enzyme dust or aerosols
- Some enzymes may irritate skin, eyes, and mucous membranes upon prolonged exposure
- Avoid splashing and aerosol formation during handling
- Flush spilled material with water immediately
- Use suitable protective clothing, gloves, and eye/face protection
- Wash contaminated clothing before reuse
- Follow MSDS safety instructions for detailed handling guidance



ISO 9001:2015 Certified | FSSC 22000 Certified

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