



ENZYPRO MV-6

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 MV-6 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 MV-6 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 MV-6 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
Product 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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