



ENZYSYRUP MAX

Specially designed fermentation booster for sugarcane syrup-based fermentation.

Cane juice syrup fermentation presents multiple operational challenges including high osmotic stress, rapid pH drops, bacterial contamination (*leuconostoc*), and lower nutrient availability, resulting in inefficient fermentation and ethanol yield loss.

Enzysyrup Max is a syrup fermentation booster made especially to manage yeast stress, control contamination, and enhance overall fermentation efficiency.

Mode of Action

Enzymax syrup acts as a functional yeast nutrient system that supports cellular metabolism and fermentation efficiency, particularly under conditions of elevated osmotic stress. By lowering metabolic stress, enhancing nutrient absorption kinetics, and maintaining intracellular redox equilibrium, it boosts yeast viability.

Product Key Benefits

- Prevents sugar loss due to bacterial contamination
- Maintains maximum ethanol yield
- Reduces by-product stress on yeast
- Improves overall fermentation efficiency
- Reduces frequency of stuck fermentation
- Helps reduce volatile acidity (VA) levels in the process

Product Application

Applicable in pre-fermenter and fermenter stages.

Dosage

- 5 ppm on wash volume.
- Dosage should be applied in split dosing based on feeding pattern.

Product Characteristics

- Product form – Powder
- Appearance – Cream
- Solubility – Water Soluble

Product Shelf-life

- Minimum 24 months

Product Packaging

- 25 kg HDPE drums (1 kg aluminium foil packs inside)

Product Handling

- Follow standard industrial handling practices.
- Ensure proper dosage splitting based on feeding pattern.
- Maintain controlled storage conditions and use appropriate PPE.



ISO 9001:2015 Certified | FSSC 22000 Certified

CORPORATE OFFICE:

240, Functional Industrial Estate, Patparganj,
Delhi - 110092, India

Phone: +91 11 49867313 / 49867314

Email: info@thecatalystsgroup.com

Web: www.thecatalystsgroup.com

Certifications:

