



LACTO X

Broad-spectrum antimicrobial solution for controlling bacterial contamination in fermentation processes

Bacterial contamination during fermentation in molasses and grain distilleries significantly impacts process efficiency, leading to reduced alcohol yield, increased by-product formation, and unstable fermentation performance. Controlling diverse microbial populations under varying operating conditions remains a critical challenge.

Lacto X is an advanced antimicrobial formulation developed to effectively control a wide range of bacterial contaminants encountered during fermentation. It ensures consistent fermentation performance while maintaining yeast activity across different process environments.

Mode of Action

Lacto X exhibits antimicrobial activity by inhibiting peptidoglycan and protein synthesis in bacterial cells. It disrupts cell membranes causing leakage of intracellular components, blocks signal transduction pathways, and ultimately inhibits bacterial cell proliferation without affecting yeast metabolism.

Product Key Benefits

- Broad-spectrum control of bacterial contamination
- 95% antimicrobial efficacy even at high contamination levels
- Sustained effectiveness up to 36 hours
- Improves yeast cell proliferation
- Reduces fermentation time
- Enhances fermentation efficiency
- Minimizes by-product formation
- Enables better process control
- No adverse effect on yeast metabolism
- Effective at low dosage

Product Application

- **Application Area:** Molasses and grain fermentation (pre-fermentation and fermentation stages)
- **Usage:** Added directly to fermentation wash/process stream

Operational Conditions

- Temperature: **30 – 37 °C**
- pH: **4 – 7**

Dosage

- 1–2 ppm on fermentation wash (PF) volume

Product Characteristics

- Composition: Blend of novel antimicrobial compounds
- Function: Controls bacterial contamination across a wide spectrum
- Efficacy Duration: Up to 36 hours
- Compatibility: Safe for yeast proliferation and metabolism

Product Packaging

- 100g / 1 Kg pack - 10 kg HDPE drums

Product Shelf Life

- 2 years

Product Handling

- Enzymes may cause sensitization or allergic reactions upon inhalation
- Avoid formation and inhalation of aerosols or dust
- May cause irritation to skin, eyes, and mucous membranes
- Avoid splashing; spilled product should be flushed with water carefully
- Dried residues should be handled to prevent dust formation
- Use protective clothing, gloves, and eye/face protection
- Wash contaminated clothing thoroughly
- Follow MSDS guidelines for detailed safety instructions



ISO 9001:2015 Certified | FSSC 22000 Certified

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