

Alcozyme™ G Pro

Grain Alcohol Fermentation Efficiency Booster

Alcozyme G Pro is a distinctive enzyme masterpiece. It has been designed for improvement of alcohol yield and control the process demerits to increase the overall process efficiency. It is blend of selected enzymes to control the intermediate volatile acidity production in the conventional continuous process of grain fermentation resulting increase process efficiency and alcohol yield.

PRIMARY BENEFICIARY FUNCTION

- Proteolysis activity helps to control the undesirable contamination, which inhibits the growth and propagation of bacterial cells to arrest VFA level
- Helps to liberate FAAN contents, which improves nutritional value as in term of free nitrogen sources
- Improves final alcohol yield with maintaining pleasant smell of rectified spirit
- Eliminate diacetyl odour from alcohol

SECONDARY BENEFICIARY FUNCTION

- Helps to increase health of yeast cell and rapidly amplify the healthy viable cell counts
- Enhance fermentation process efficiency in term of alcohol percent
- Effectively reduces the final process residual starch

MODE OF ACTION

- Alcozyme G Pro makes it possible to hydrolyze starch, amylose, amylopectin and a wide variety of glucosyl oligosaccharides to glucose in essentially quantitative yields
- It controls contamination by lysing cell wall of bacteria ensuring more sugars and healthier yeast during fermentation
- Its protease activity hydrolysis proteins in the system and liberates FAAN (Free Alpha Amino Nitrogen) which is a natural nutrients to yeast leading to faster yeast invigoration

PRODUCT APPLICATION

Alcozyme G Pro is an exclusive blend used for fermentation in grain based alcohol production. Apply the product with saccharification enzyme in PPSF and directly in fermenter or SSF as per the recommended dosing pattern for efficient outcomes.

PRODUCT CHARACTERISTICS

Product Composition Blend of essential enzymes & loyal ingredients

Occurrence Powder

Appearance Off-white to Brownish

PRODUCT OPERATING PARAMETERS

Temperature 30-55°C

pH 3.5-5.5

PACKAGING

Available in 1 kg aluminium foil packing further packed in 20 kgs HDPE drums

PRODUCT STORAGE

It should be stored in a cool and dry place. It has a minimum shelf life of 12 months.

DOSING

The enzyme is dosed @ 15-35 gm/ton of starch. The enzyme has to be used during fermentation.

PRODUCT HANDLING

- Enzymes are proteins. Inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact. The product may create easily inhaled aerosols if splashed or vigorously stirred.
- Spilled product may dry out and create dust. Spilled material should be flushed away with water.
- Avoid splashing. Left over material may dry out and create dust
- Wear suitable protective clothing, gloves and eye/face protection
- Contaminated cloths should be properly washed
- MSDS is supplied with the product. Follow MSDS safety instructions for more details.



ISO 9001:2015 Certified | FSSC 22000 Certified

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Certifications:



ALCOZYME G PRO