

Alcozyme G Pro Advance

Grain Ethanol Fermentation Efficiency Booster

Alcozyme G Pro Advance is an enzyme composition formulated by using inimitable combination of enzymes. It has been designed and developed for improvement of alcohol yield and fermentation process recovery. It also has supporting ingredients to improve efficiency of fermentation process along with control on proliferation of lactobacillus bacteria.

PRIMARY BENEFICIARY FUNCTION

- Hydrolyses non-fermentable sugars and converts the same to fermentable sugars.
- Improves final alcohol yield with maintaining pleasant smell of rectified spirit.
- Preserves sugar by inhibit lactobacillus proliferation and reduce lactic acid formation
- Increases alcohol percentage to reduce spent wash ratio
- Eliminate diacetyl odour from alcohol
- Enhance fermentation process efficiency
- Effectively reduces the process of residual sugars
- Proteolytic side activities liberate FAAN contents, which improves nutritional value as in terms of free nitrogen sources
- Helps to increase health of yeast cell and rapidly amplify the healthy viable cell counts
- Helps to control the undesirable contamination, which inhibits the growth and propagation of bacterial cells to arrest VFA level

PRODUCT APPLICATION

Alcozyme G Pro Advance is an advance enzyme composition for fuel ethanol process. Apply the product in yeast vessel, pre-fermenter and fermenter as per the recommended dosing pattern for efficient outcomes. In some cases, it can be used in PF only along with other Alcozyme series.

PRODUCT CHARACTERISTICS

Product Composition	Blend of essential enzymes & loyal ingredients
Occurrence	Powder
Appearance	Off-white to Brownish

PRODUCT DOSING

Dose	4-6 ppm on mash (Split dose in Fermenter & FS's prefers)
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PRODUCT OPERATING PARAMETERS

Temperature	30-55°C
pH	4.0-5.5

PACKAGING

HDPE drums	Available in 1 kg pack further packed in 20 kg HDPE drums
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PRODUCT STORAGE

Below 25 C	Minimum shelf life of 12 months
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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.

CORPORATE OFFICE: