



Catalysts

making things happen...

BACTO FERM

Bactoferm is a broad-spectrum and highly concentrated antimicrobial solution that effectively controls bacterial contamination specially lactobacillus at as low as 0.5 ppm dosage. It is a blend of multiple antimicrobial compounds developed after extensive research conducted at our R&D centre on the isolated microbial flora collected from different regions, enabling it to control a wide range of undesirable bacterial species present in molasses fermentation systems.

FEATURE:

- **High Antimicrobial Efficacy-** Broad-spectrum antimicrobial solution due to synergistic effect of multiple antimicrobial agents
- More effective over antibiotic/antimicrobial products available in the market
- **Easy to handle-** Combination of Highly concentrated antimicrobial needs lesser dosage & water-soluble packs makes it process friendly
- **Easy to use-** small pack size of 100 gm avoids wastages

ADVANTAGES:

- Increase in fermentation efficiency by recovering up

to 10 % yield loss per Tonne of feedstock happens due to lactobacillus contamination & lactic acid stress on yeast.

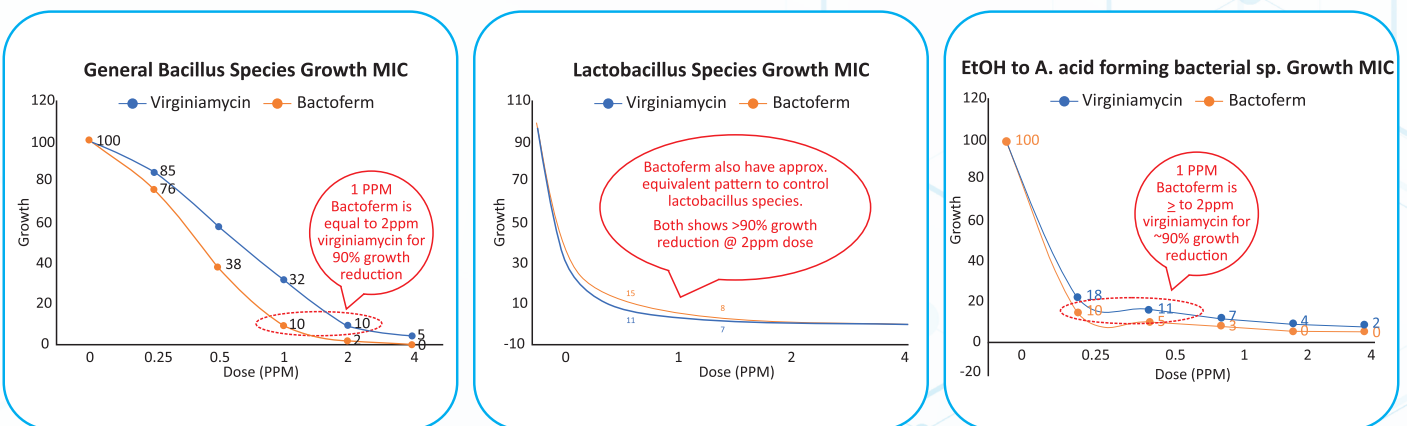
- Increase yeast counts/viability during propagation, which leads to shorter fermentation time equivalent to >20% productivity enhancement.
- Save up to 4 unit % of ethanol loss, equivalent to >100 litre per ton of feedstock by preventing stuck fermentation caused by lactic acid bacteria.
- Overcomes challenges in fermentation due to severe bacterial contamination leading to stable fermentation and peace of mind.
- Reduction in frequency of shutdowns required for CIP.

BENEFITS:

- Products developed and offered based on analysis of Molasses and other process parameters by a DSIR accredited lab equipped with the most sophisticated equipment.
- Well qualified, trained, and experienced scientists as well as process experts for identifying challenges and offering solutions accordingly.
- Well trained and qualified Customer Support team for trials/ demonstration and trouble-shooting activities always ensure best results.
- State of the art and well certified (FSSC 22000, HALAL, Kosher, FSSAI) production facility backed by well-defined and rigorous quality checks to ensure best quality products are always delivered to the client.
- Each batch of our product is accompanied by COA (certificate of analysis) clearly mentioning its enzyme activity. We provide testing procedures and train our clients to verify the quality of each batch being supplied by us.
- Products and solutions being offered are developed based on decades of experience of analysing Molasses and handling fermentation processes from across the world.
- Its Association with the world's best enzyme companies gives access to most advanced enzyme technologies and products.
- Highly Expertise, exclusively working with world leaders like Lesaffre (LEAF) for grain & Fermentis for brewing for more than a decade.
- More than 300 satisfied customers across the world in 18 countries.

PERFORMANCE EFFICIENCY

Bactoferm is an inimitable antimicrobial formulation that has been found to be a useful product for limiting the growth of such undesirable microbes. The performance check of the product on different microbial species is depicted by the study as summarized in the graph.



ISO 9001:2015 Certified | FSSC 22000 Certified

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Certifications:

