



Catalysts

making things happen...

EnzydexTM

Efficiency Booster for Sugar Processing

Enzydex is a fungal dextranase 1,6-alpha-P-glucan 6-glucanohydrolase which is obtained by the controlled fermentation of *Penicillium Paecilomyces*. It has been designed and developed by our R&D team for hydrolysis of the interior alpha-1-6-glycosidic bond of dextran and its degradation products.

BENEFICIARY FUNCTIONS

Enzydex is a unique researched enzyme based innovation which overall improves the process parameters of sugar manufacturing process. The rational uses of enzyme systems provide the following effects:

- Hydrolyses dextran and converts the same to lower molecular weight sugars
- Prolonged use leads to system improvement across manufacturing
- Improves clarification
- Reduces overall viscosity and ensures improved pan boiling
- Improves centrifuge's efficiency
- Reduction of sugar losses due to enhanced process efficiency

PRODUCT APPLICATION

Enzydex is dosed at various points in the process depending upon the specific needs which varies from area to area, climatic conditions and cane varietal balance to get extraordinary results.

To establish the right doses our customer support team conducts plant trial for a specific period before continuing it for regular usage.



Cane Preparation

Milling/Juice Extraction

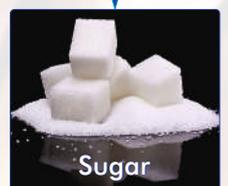
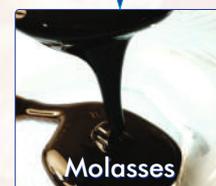
Clarification
(Sulphitation/Defecation)

Clarifier

Clear Juice Evaporation

Vacuum Pan Boiling/
Crystallization

Centrifuging





PRODUCT CHARACTERISTICS

Occurrence	Liquid
Appearance	Brown



OPERATING PARAMETERS

Temperature	35-70°C
pH	5.0-7.5

It is recommended to be used across the milling and clarification system as well as in refinery.

DOSING

3-5 ppm i.e. 3-5 gms/ton of cane crushed depending upon dextran levels
25-30 ppm on raw sugar



PACKAGING

Available in 25 Kg HDPE drums



PRODUCT SHELF LIFE

Below 30°C Minimum shelf life of 12 months



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.

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