

EnzymolTM Protect Advance

Preservation solution for B-Heavy Molasses

Now-a-days storage of Molasses is a huge problem due to rapid deterioration of fermentable sugar. It is very common to observe reduction in sugar content during storage. Sometimes, this deterioration is accelerated & instances of foaming with or without a rise in temperature is observed, which finally changes the color & smell of molasses.

There is a rapid reduction in sugars & rise in acidity. This deterioration problem is common due to the maximum favorable climatic condition available in summer for bacterial contaminants & continuous Milliard Reaction during storage.

ENZYMOL PROTECT is a unique formulation using inimitable combination of enzymes. It has been designed & developed for preservation of molasses quality during storage. It also has supporting ingredients to control the formation of undesirable acids.

PRIMARY BENEFICIARY FUNCTIONS

- Protects valuable fermentable sugar content during storage by controlling Milliard Reaction
- Retention of sugars prevents loss in yield per MT of feedstock
- Partially hydrolyses non-reducing sugars into fermentable sugars
- Effectively increases Molasses shelf life

PRODUCT APPLICATION

ENZYMOL PROTECT is applied in Molasses storage tank till storage period. This product is supplied into 2 parts, i.e. Enzymol Protect A & Enzymol Protect B.

Apply the product ENZYMOLO PROTECT B in storage tank at the rate of 20 ppm & circulate to mix properly using circulation pumps. After interval of 3-4 days add ENZYMOLO PROTECT A in the same storage tank at dose of 20 ppm & continue adding both the products as per below mentioned timeline.

Enzymol Protect A: Every 30 days
Enzymol Protect B: Every 15 days

PRODUCT CHARACTERISTICS

	ENZYMOL PROTECT A	ENZYMOL PROTECT B
Product Composition	Blend of essential enzymes & loyal ingredients	
Occurrence	Liquid	Liquid
Appearance	Off White to Brownish	Transparent White

OPERATING PARAMETERS

	ENZYMOL PROTECT A	ENZYMOL PROTECT B
Temperature	30-60°C	30-60°C
pH	4.5-5.5	4.5-5.5

DOSING

ENZYMOL PROTECT A	15-20 ppm on Molasses volume basis at every 30 days
ENZYMOL PROTECT B	15-20 ppm on Molasses volume basis at every 15 days

PACKAGING

Available in 25 Kg HDPE drums

PRODUCT SHELF LIFE

It should be stored in room temperature (shaded area & avoid direct sunlight). Under these conditions, Enzymol Protect is stable for 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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