



Catalysts

making things happen...

Enzymol™ Plus

An Efficient Solution for Molasses Alcohol Fermentation

ENZYMOL PLUS is an enzyme composition formulated by using inimitable combination of enzymes. It has been designed and developed for improvement of alcohol yield in the conventional batch process of molasses fermentation.



PRIMARY BENEFICIARY FUNCTIONS

- Increases yield of alcohol in fermentation
- Reduction in spent wash ratio
- Elimination of di-acetyl odour, thus improving spirit quality

SECONDARY BENEFICIARY FUNCTIONS

- Elimination/reduction of the use of biocides/antibiotics
- It helps to liberate FAAN contents, which improves nutritional value as in term of free nitrogen sources
- It helps to arrest VFA level

MODE OF ACTION

- Ensures additional sugar into the system by hydrolyzing polysaccharides like starch, dextrans, cellulose etc. present in molasses & converts them into reducing sugars which is further taken over by yeast for conversion into alcohol
- Its protease activity hydrolysis protein in the system and liberates FAAN (free alpha amino nitrogen) which is a natural nutrient to yeast, leading to healthier yeast during fermentation
- It controls contamination by lysing bacterial cell wall ensuring more sugars & healthier yeast during fermentation

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PRODUCT APPLICATION

ENZYMOL PLUS is an advance enzyme composition for batch fermentation in molasses based alcohol production. Apply the product in yeast vessel, pre-fermenter and fermenter 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

OPERATING PARAMETERS

Temperature	30-50°C
pH	4.0-5.5

DOSING

4-6 ppm i.e. 400-600 gms per 1,00,000 litres of wash.

Divided/scattered dosing has to be done at pre fermentor & fermentor stage to get the best results.

PACKAGING

Available in 1 kg foil pack, further packed in 20 kg HDPE drums

PRODUCT SHELF LIFE

It should be stored in cool & dry place. It has minimum shelf life of 12 months after which it has to be re-tested.

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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ISO 9001:2015 & FSSC 22000 Certified