



Catalysts

making things happen...

Enzytreat Plus

An Efficient Solution for Molasses & Grain Industry

Enzytreat Plus is a liquid enzyme mix designed for application in Molasses and Grain based Distilleries.

The scarcity of valuable freshwater resources, concerns about the environmental impact of industrial waste water discharge & increasing regulatory controls make a compelling case for recycling & reuse of waste water streams in Distilleries.

Further, to save money, reduce environmental impact & most importantly to meet Legislation for effluent; Zero Liquid Discharge (ZLD) is the remedy.

These streams i.e., spent lees, RO permeate, process condensate, spent wash or thin slops do help to meet ZLD, but significantly reduce process yield.

As these streams also bring along with them selective micro flora which are thriving in such conditions and fastidiously grow in Fermenters. To control these micro-organisms specific combination of enzymes are formulated in Enzytreat Plus.

PRIMARY BENEFICIARY FUNCTIONS

- The advantages of the Enzytreat Plus enzyme blend composition over the use of biocides is that the biocides constitute toxicants in the system & effect on fermentation and Biogas production whereas Enzytreat Plus is non-toxic & is environment friendly.
- Control contaminants from proliferation, thus controls VA concentration
- Protects valuable fermentable sugar content, thus prevent losses in yield/MT of feedstock
- Support fermentation process while recycling 100% process condensate
- Prevent formation of undesirable by-products in fermentation, resulting in better ENA/RS quality

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PRODUCT APPLICATION

Enzytreat Plus is an ultimate product for maximizing the benefit of ZLD & waste water stream recycle. Apply the product directly into the tank which stores the waste streams or add in the fermenter immediately during filling.

PRODUCT CHARACTERISTICS

Occurrence	Liquid
Appearance	White

OPERATING PARAMETERS

Temperature	30-55°C
pH	4.0-7.0

DOSING

Either add 15-25 ppm directly into water storage tank or 5-10 ppm in the fermenter during waste stream filling

PACKAGING

Available in 30 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.