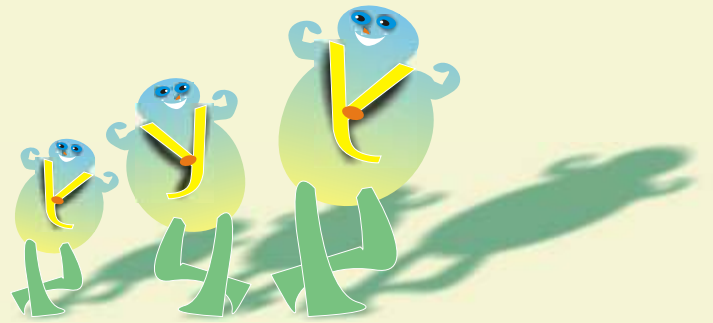




MASH^{*} Tone

A Complete
Mash Conditioner



Proven formulation for alcohol fermentation

- **High rates of Yeast Metabolism**
- **Facilitates Healthy Growth**
- **Improves Yield**



Product Description

MashTone is a proven mash conditioner with complete yeast nutrition developed after extensive laboratory and field trials to enhance fermentation performance even under stressful conditions. *MashTone* is widely used as performance enhancer in many distilleries in India and abroad.

MashTone is in powder form and provides vital nutrients to the yeast and helps to enhance fermentation performance in Distilleries. Process stability is also substantially improved due to competitive inhibition of contaminants.

MashTone is particularly suitable for cane/beet molasses or cane juice substrates and can be applied and used in both continuous and batch fermentation processes. *MashTone* is manufactured by studying feedstock composition to achieve highest production rate.

How it works

MashTone ensures high rate of yeast metabolism during the fermentation process along with desired count of healthy yeast cells.

MashTone provides vital micronutrients such as free amino acids and peptides which facilitate healthy yeast growth to achieve highest product efficiency.

MashTone components help yeast population to overcome effect of inhibitory substances in molasses and also helps to arrest infection process.

The overall effect being increase in productivity and spirit quality.

MashTone results in rapid conversion of sugars to alcohol, ensuring higher yields and minimal bacterial contamination and by products.

MashTone also helps to minimize infection and minimize by-product formation thus improves organoleptic profile of the spirit.

Product Specifications

MashTone is in the form of a powder. It is free flowing and amorphous in nature. It readily goes into suspension when added to the water.

Storage and Shelf Life

Store in cool and dry place, away from bright sunlight. Shelf life is 6 months.

Dosage and Packing

MashTone is to be added to the fermentation medium, typically @ 65 to 70 grams / kilolitre of total spirit production per day.

MashTone is available in easy-to-use laminated Poly-pouches of various sizes. (0.5 Kg. to 5 Kg).

MashTone is available in three variants :-

- **MashTone Regular**
- **MashTone Plus**
- **MashTone Customized**

