

Praj's BioProducts Division specializes in development of innovative formulations that add 'Economic Value' to biochemical processes.

Effygrow is a special blend of essential trace minerals, yeast hulls and vitamins vital to proper functioning of yeast in propagation and fermentation. The expertise comes from

- Vast experience of design and operation of Continuous,
 Fed-batch and Batch type fermentation processes
- Comprehensive knowledge of yeast biotechnology and yeast management in distilleries.

Globally, Yeast propagation and viability faces limitations, due to:

- Compositional variations and varying quality of feed stock
- Availability of free amino nitrogen
- Deficiencies of other Micro-Nutrients







Key Actions of Effygrow in Fermentation

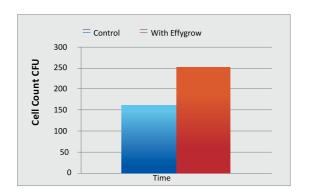
Effygrow promotes yeast cell propagation and viability. It encourages utilization of nutrients and growth factors present in the extra-cellular

fermentation mass.

The product is a combination of specific microelements, Vitamins & Enzymes. Effygrow provides Amino Acids, trace elements such as Mg, Zn, Se, K, Ca, along with some important vitamins. Effygrow also contains special carbohydrates and fats and oils, which impart the yeast high resistance to alcohol, acidity and non-fermentable solids. The product is formulated after careful study of the parameters and requirements of process.

Advantages of Effygrow

- Effygrow promotes and sustains optimal yeast growth
- Enhances ethanol fermentation
- Effygrow is a very effective and proven product formulation



Effygrow Specifications:

Appearance: Free flowing amorphous power which readily goes in suspension in water or mash

Dosage: Typically between 500-600 Gram/Kiloliter of mash

Packing: Easy to use laminated poly-pouches of custom-made sizes for your distillery plants

Shelf Life: Effygrow can be stored at below 25°C in a cool & dry place for up to

12 months without loss of activity
The product is Kosher & Halal Certified



