

Praj's BioProducts Division specializes in development of innovative formulations that add 'Economic Value' to fermentation processes. The expertise comes from

- Vast experience of design and operation of Continuous, Fed- batch and Batch type fermentation processes
- Comprehensive knowledge of feed-stocks' composition and its effect on fermentation and yeast metabolism.

Globally, molasses based alcohol fermentation face several limitations, such as:

- Seasonal variations in molasses composition
- Frequently disturbed process due to inhibitors, low yeast growth and performance
- Severe contamination issues







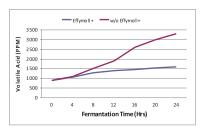
Effymoll+ is the practical solution for achieving high yielding stable fermentation process.

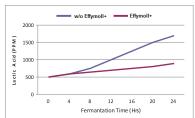
Effymoll+ is a combination of specific micro-elements and Biochemicals. The product is formulated after careful study of the process requirements.

- Eliminates Bacterial contaminants
- Converts Non-fermentable carbohydrates in to fermentable sugar
- Provides vital nutrient for yeast growth
- Prevents yeast growth inhibition
- Increase in efficiency and alcohol yield by 5 to 15 liters / MT of molasses
- Increased alcohol concentration in mash by about 0.2 to 0.5 %
- High rate of Yeast Growth & Metabolism

Thus Effymoll+ is a very effective and proven product formulation which improves the Molasses Fermentation process.

- Low Residual sugar loss
- Prevention of bacterial contamination & Reduction in the Mash volatile acidity
- Low By-products in Mash
- Highly Improved Neutral Spirit quality
- Reduction in Spent wash quantities
- Possibilities of Spent wash recycle in fermentation.
- Reduction in fermentation hold- up time due to faster reaction
- Consistent fermentation operations without reduction in performance





## **Effymoll+ Specifications:**

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

Dosage: Typically between 65 to 70 Gram / kiloliter of distillery capacity (Total spirit production) or 5 ppm on wash quantity basis Packing: Easy to use laminated poly-pouches of custom-made sizes for your distillery plants

Shelf Life: Effymoll+ can be stored at below 25°C for up to one year without loss of activity

The product is Kosher & Halal Certified



