Key to Successful Molasses Fermentation

Effymoll+ is a specially designed Biotechnology based formulation for improved sugarcane molasses alcohol fermentation process.

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
Key Actions of Effymoll+ in Fermentation

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

Advantages of Effymoll+

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

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