

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





Molsafe is a high performance preservative containing functional additives specially designed for molasses based distilleries.

Molasses storage for extended periods generally results in unwanted bacterial growth leading to loss of fermentable sugars and affecting quality of molasses. This ultimately results in decreased fermentation efficiency and revenue losses.

Molsafe is a practical solution to control deterioration of molasses quality due to bacterial contaminants.

- Molsafe retards growth of bacteria in stored molasses withno adverse effect on yeast activity
- Uses friendly application methodology
 Praj has well established global channel network for supply of Molsafe

Molsafe Specifications:

Appearance : Liquid formulation: Light yellow colored liquid **Solid Formulation :** White to yellowish free flowing powder

Application Method: The best diluent for Molsafe is process water. Appropriate dilution is stable and should be thoroughly mixed with molasses in the storage tank as per requirement (100 ppm)

Packing: 50 Kg Drums

Shelf Life: One year in the original container from the date of production

Storage & Handling: It is recommended that normal safety precautions (Hand gloves & safety goggles) be taken while handling the product. The material should be stored in a cool place and protected from direct exposure to sunlight

The product is Kosher & Halal Certified



Praj Industries Limited, Praj Tower, 274 & 275/2, Bhumkar Chowk-Hinjewadi Road, Hinjewadi, Pune-411057. INDIA info@praj.net | www.praj.net

