



Key to Successful

Grain Fermentation

Effygren is one such specialized formulation for improving performance of starch based alcohol fermentation.

Praj's BioProducts Division specializes in development of innovative products that add 'Economic Value' to fermentation processes. The expertise comes from vast experience of design and operation of alcohol processes based on Corn, Wheat, Rice, Sorghum, Bajra and Cassava,

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

effygren
Fermentation Performance Enhancer

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Key Actions of Effygren in Fermentation

Eliminates bacterial contaminants and also Effygren contains enzyme consortium that convert resistant starch into metabolisable sugars. Effygren provides vital elements and growth factors for yeast growth and metabolism.

- Avoiding sluggish and stuck fermentations ensuring good yeast growth by reducing contamination
- Minimizes by-product formation and improves organoleptic properties of alcohol
- Ensures high alcohol concentration and allows recycle of slops and condensates

Increase in efficiency and yield of alcohol by 5 to 10 liters / MT of starch Increased alcohol concentration in mash by about 0.3 to 0.6 % High rate of Yeast Growth & Metabolism.

Low Residual starch/sugar loss Prevention of bacterial contamination and reduction in volatile acid in mash

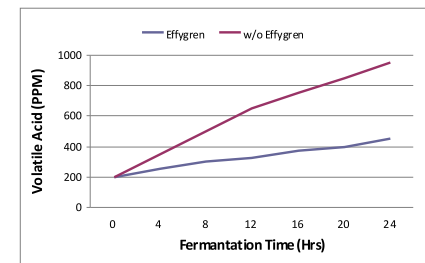


Advantages of Effygren

Low By-product formation in Mash

Highly Improved Neutral Spirit quality
Improvement in Thin slop recycle quantity
Reduction in the fermentation hold up time due to quick reaction

Effygren has been successfully tested and regularly used in several grain alcohol plants



Effygren Specifications :

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

Dosage : Typically between 65 to 70 Gram / Kiloliter of distillery capacity (Total spirit production) / 5ppm on wash volume

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

Shelf Life : Effygren can be stored at below 25°C in a cool & dry place for up to 12 months without loss of activity

Note : Effygren does not interfere with the normal liquefying and saccharifying enzymes used in grain starch conversion

The product is Kosher & Halal Certified



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