FERMZYME:

DESCRIPTION:

FERMZYME: Fermzyme is a unique blend of efficient enzymes that rapidly acts on the unfermentable polymers in the molasses. Degradation of these polymeric substances gives a compounding effect on ethanol production. Fermzyme's Primary effect is by conversion of polymers to fermentable sugar; thus enhancing the ethanol yield. ***Fermzyme is designed to give maximum conversion of these polymeric substances to sugar utilizable by yeast. Secondly, post distillation, Fermzyme helps to reduce the evaporation duty of spent wash due to reduced viscosity during evaporation.***

TYPICAL CHARACTERISTICS:

Appearance	Light brown colour liquid
Nature	Enzymes
Odour	Typical enzyme odour

PRODUCT SPECIFICATIONS:

Test	**Specifications**
pH	**5 to 6**
Specific gravity	**1.13 to 1.18**
Enzymes	**3 to 4 % of dry weight**
Fungus / Mold	**Absent**
Salmonella, E. coli	**Absent**

APPLICATION RECOMMENDATIOS:

Application Points	Main Fermentation
Dose	10 to 15 ppm
Temp.	Fermentation temp.
pH	4 to 6

DOSAGE RECOMMENDATION:

The optimal dose of Fermzyme depends upon process conditions like feedstock type, process temperature and pH. A recommended minimum dose of Fermzyme is @ 10.0 ppm on wash basis. Required quantity of Fermzyme can be directly added to fermentation.

STORAGE CONDITIONS:

Store the product in a cool and dry place, away from direct sunlight. Follow the recommendations and use the product before the best before date to avoid the need for a higher dosage (see label on product pack for Best before date).

SAFETY & HANDLING

Inhalation of dust may induce sensitization in susceptible individuals. Avoid inappropriate handling, which may result in dust generation. Avoid direct contact with eyes. Not irritating to skin. Use appropriate personal protective equipment. Refer to the MSDS for details on safe handling.
