

FE- enhancer G is a customised and unique blend of enzyme, antimicrobials & yeast food, which is exclusively designed for grain based alcohol industry to increase the process efficiency.

FE- enhancer G is formulated on 3B concept keeping in mind of all pain areas of grain processing fermentation. The 3Bs are Bio- nutrition, Bio-zymes & Bio-cides. The benefits of 3B blends are as follow:-

Bio- Nutrition (A blend of yeast food and yeast extract)

- It makes yeast cell healthy and viable.
- Enhances the cell count in pre fermenter.
- > Increase viable cell count
- Enhances metabolic activity of yeast which helps in increasing the rate of sugar consumption during fermentation.

Bio-zymes (A blend of concentrated enzymes)

- It is a blend of high activity enzyme like pullulanase, xylanase, cellulase, beta glucanase, protease and many more.
- The enzymatic activity helps in converting the complex sugar to simpler sugar like pentose, glucans, dextrin and others wide variety of oligosaccharides.
- It helps in liberating the FAAN content which helps in enhancing the yeast activity.
- ▶ It works on protein-bonded starch

Bio-cides (A blend of antimicrobials & antibiotics)

- ➤ The formulated blend controls COD & BOD during fermentation
- It hydrolyses the cell wall of lactobacillus & aceto-bactor bacteria.
- It helps in reducing VFA level drastically.
- It works well in case of heavy recycling

Benefits of FE- enhancer G:-

- Effectively reduces VFA level in process
- Enhances process efficiency by increasing viable cell count
- Helps in reducing the fermentation cycle
- Effectively reduces residual sugar at the end of fermentation
- ➤ Helps in gaining higher yield to increase the final alcohol concentration
- ➤ It also removes di-acetyl odour

Dosing:-

3-5 ppm /Lakh of wash or 15-30 gm/ton of starch

Operating parameter:-

➤ Temperature :- 30-50oc ➤ pH:- 3.5-6

Characteristic:-

Occurrence: Powder

Appearance:- Yellowish white

Packaging: - 1 x 30 = 30 kg HDPE drums

Storage: - Store in a cool and dry place

Shelf life: - 24 months from the date of manufacturing.