

## AlcoBoost

*(A molasses based distillery performance enhancer)*

**AlcoBoost** is a blend of enzymes which is developed keeping molasses based industries in focus. AlcoBoost hydrolyses bonds of complex sugar/Polysaccharides present in the Molasses and convert them into simpler form. AlcoBoost's antimicrobial property and bio-nutrients helps in boosting up the reaction rate within the system.

### **Benefits:**

AlcoBoost converts complex carbohydrates into simple sugars which means that, yeast consumes these sugars and produces extra alcohol in the system

A special enzyme in the blend of AlcoBoost cleaves the cell wall of bacteria which mean, it not only controls the contamination, volatile acid formation but also provides the extra nutrients in the form of proteins for yeast growth

Since enzymes are meant to accelerate the reactions; AlcoBoost will help to complete the fermentation processes faster thus it will save the time to generate more wash for distillation

### **Usage Guidelines:**

<b>Dosage:</b>	Batch Process: 3-5PPM Of Worth Continuous Process: 10-15gm/MT of Molases
<b>Tamperature:</b>	29 - 60 °C
<b>PH Range:</b>	3.5 - 505

**Characteristics:**

A 100% eco-friendly enzyme

Works in broad temperature and pH range

It is in powder form and easily soluble in water

It gives a slight fermentation odor

Proved to give results in both Batch and Continuous fermentation process

It gets deactivated once temperature crosses 60°C

**Storage, Handling & Safety measures:**

AlcoBoost should be stored in cool and dry place to maintain its activity from 12-18 months

AlcoBoost is safe to handle and even direct contact does not possess any allergic reaction

In case of contact with eyes and other sensitive organs, rinse with clean water about 10 minutes