



custom enzymes

CUSTOM E - ECO SUGAR S

Multiple enzyme components for sugar recovery

The Enzymes based Formulation for hydrolysing Dextrin in sugar mill juices

ECOSUGAR S is a high-performance blend of starch and dextrin hydrolysing enzymes. The formulation acts on starch molecules and thereby improves performance and sugar recovery. The presence of starch dextrin's results in increased juice viscosities, poor clarification, and crystal elongation which, results in a loss of sugar recovery and quality.

Advantages:

- Hydrolyses starch and dextrin
- Reduced viscosity in syrup and massecuites
- Increase in liquor clarity and filterability
- Reduction in final molasses purity
- Improves the boiling rate
- Purging ability during centrifugation
- Foaming reduction in molasses tank
- Reduction to total loss

Outcomes: Based on real client data

(figures are based on average PLANT CAPACITY – 6500 TCD)

Reduction in Starch level of 85.42 %

Increase in Bagging Recovery of 1.40 %

Fall in Final Molasses by 0.32 %

Benefits:

*The sugar manufacturer is not required to change anything, no additional capex investment!
By simply adding the enzymes to improve efficiency, achieve a greater yield and ultimately a vastly improved bottom line*

Method of application:

5-7ppm on cane in mixed juice

1-2ppm in syrup

20-25ppm on raw sugar in refinery

Dosed continuously and diluted in clean processed water. Applied to mix juice tank, filtrate, clarifier, and syrup.

Packaging:

ECOSUGAR S is available in 10 and 25 litre cans. The packing can also be customized as per the requirements.

Storage:

ECOSUGAR S should be stored in a cool, dry place. Storage in unopened containers away from direct sunlight in shaded region helps to maintain maximum activity if stored over long periods.

Under these conditions, activity loss after one year should not be more than 5 – 10%.

Extended storage under adverse conditions, including high temperature may require the use of higher than recommended dosages.