



custom enzymes

CUSTOM E - ECO SUGAR D

Multiple enzyme components for sugar recovery

The Enzymes based Formulation for hydrolysing Dextran in sugar mill juices

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

Advantages:

- Reduced dextran levels in final sugar
- Reduction in crystal elongation
- Reduces viscosity
- Reduces water consumption during centrifugation
- Reduction in final molasses purity and steam consumption
- Increased liquor clarity and filterability

Outcomes: Based on real client data

Continuous improvement in results via reduction in dextran level up to 73.6%).

Excellent increase in bagging recovery from 0.525 % to 0.704% and finally 0.826

Rise in POL% in clear juice from 0.21 to 0.44 and 0.68 (POL/BRIX 100).

Quantity of Molasses production is reduced, as effect of more sucrose being diverted to bagging, considering average 29% sucrose in molasses, up to 19111 kg extra sucrose being diverted to production.

There is avg. reduction in total losses from 0.04% to 0.205% thus up to 9040 kg sugar received in bagging per day.

Apart from sucrose recovery, there is considerable saving in utilities and purity of product, which becomes evident after steady state application of BIOSUGAR – D for more than 25 days.

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:

4-6ppm on cane in mixed juice

1-2ppm in syrup

10-15ppm on raw sugar in refinery

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

Packaging:

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

Storage:

ECOSUGAR D 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.