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ISO:9001:2015 & ISO : 22000CO
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PRODUCT LIST

Enzymes for Molasses Distilleries

SR.	NAME OF THE ENZYME	DOSAGE	BENEFITS
1.	ABYOL –RISE For molasses forementation	5 ppm mainfermentor & Pre fermentor	*Increase in alcohol by 0.5-1% *Reduces volatile acid formation,fermentation Time,microbial contamination during fermentation *Board temperature range for efficient work
2.	ABYOL-MF For molasses fermentation	5-7 ppm on wash volume	*Reduces the input of contamination level with simultaneous control on their proliferation • Controls VFA production during process • Improves process productivity & overall yield
3.	ABYOL-ST for effective VA and contamination control during fermentation	1-2 ppm based on weight of molasses wash, needs to be optimized based on molasses quality	*Controlling any type of contamination during molasses fermentation • To achieve the steady fermentation and improve the alcohol yield *Increase in efficiency and profitability of the plant.
4.	ABYOL-RSR for Syrup fermentation	5 ppm based on wash volume.	*For Improver in Alcohol yield and controlling the contamination VA level during Fermentation
5.	ABYOL-RCL For recycling of condensate water in molasses fermentation process	5 ppm at main fermenter or 5 ppm at recycle steam while mixing in time	*Can reuse condensate water *Control of microbial contamination *Healthy yeast cultivation and strengthening *Smooth fermation process.
6-	ABYOL-NP for replacement of urea & DAP during molasses fermentation	20 ppm at propagation tank 20 ppm at pre fermenter & 20 ppm at main fermeter at beginning of tank filling	*Replaces Urea & DAP Completely. • Promotes yeast cell propagation and viability *. Aids in the increasing cell mass during propagation • Reduces over all process cost
7.	ABYOL-ZYME for molasses preservation A) Molrise EZM B) Molrise ATM	5ppm once in a month 25 ppm once in a 15 days Need to add at Molasses Storage Tank	*Controls the reducing sugar in the molasses during long preservation period *Controls bacterial proliferation storage thus controls VFA & Organic acid content
8.	ABYOL-ADY for molasses fermentation	5-6 kg/1 litre of wash	*For effective fermentation of molasses *High temperature solvent *High alcohol yield





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