



## Technical Data Sheet

# Kem Oxyzyme MD Active

### DESCRIPTION

**Kem oxyzyme MD Active** is unique nutrient formulated product suitable for improved molasses based distillery to produce rectified spirit. This will increase the yeild and efficacy of the process thereby reducing the production cost and increase the plant economy.

### TYPICAL APPLICATION

**Kem oxyzyme MD Active** used in two stages viz. For yeast growth i.e Pre-Fermentation stage(PF) and in the fermentation stage. The doses are 8-10 ppm in the pre fermentation stage(PF) and 2-5 ppm in main fermentation stage.

### PROPERTIES

Appearance	Light Brown Color powder
Chemical Character	Blend of enzymes
Odor	Slight Fermentation Odour
Solubility in Water	Completely soluble in water
pH(1% solution)	4.0-5.0
Application pH range	4.0 to 6.5
Application Temperature Range	30-50 degree celcius



**ADVANTAGES  
AND ECONOMICS:**

The use of **Kem Oxyzyme MD Active** in the Molasses distillery yields the following advantages in the process.

- 1) It is selective biocide for anaerobic bacteria thus it will not effect the process.
- 2) Increase Biochemical activity of the culture yeast.
- 3) It will enhance the Free Amino Nitrogen Content of the broth required for better growth of the yeast.
- 4) It reduces the Total Cycle Time of the process.
- 5) This will prevent the side product/ Bi product formation and increases
- 6) Ethanol yield about 0.5-0.7 %.
- 7) Increase Fermentation Efficiency.
- 8) Reduces the Residual Sugar(RS) after fermentation process is over.
- 9) Reduces Organic content of Effluent treatment Plant.

**FUNCTION AND  
APPLICATION:**

**Kem Oxyzyme MD Active** is an optimized formulation of bionutrient to boost the yeast growth and increase molasses fermentation efficiency in multiple way. This product has unique properties of antimicrobial activity which ensure higher fermentation process efficiency. The synergetic blend of enzyme hydrolyses the non fermentable sugar into fermentable form which help in improvement in alcohol recovery. The product acts on yeast and improves the propagation and ensures healthy cells by providing favorable atmosphere during fermentation process.

In order to increase the throughputs the distilleries are opting the use yeast cultures that are very efficient in alcohol production but these yeast cultures tend to be very vulnerable with regards to growth condition and the problem of contamination result in less alcohol recovery.



The contamination arising out of Lueconostoc and Lactobacillus leading to formation of lactic acid can be totally minimized by using **Kem Oxyzyme MD Active** which supports yeast growth and produce quality alcohol without compromising on fermentation efficiency.

**DIRECTION FOR USE:** **Kem Oxyzyme MD Active** is to be used along with feeding in the pre fermentation and fermentation tank. Addition at both stages will ensure a healthy growth and higher conversion of reducing sugar to alcohol. This may be achieved in batch as well continuous process.

**PACKING, STORAGE AND HANDLING:**

**Kem Oxyzyme MD Active** is available in 25 kg package.

Keep the container closed and away from sunlight. The product should not be swallowed and prolonged contact with skin must be avoided. If it comes in contact with eyes, flush it with clean cold water and get prompt medical attention.

**TECHNICAL SERVICES**

Chembond Chemicals Ltd. believes in providing complete technical assistance by conducting on-site trials and demonstrations. Our aim is to improvise the existing processes and develop new products as per the market requirements. We all strive hard to achieve complete Customer satisfaction. For any further queries please feel free to call our Sales/ Technical representatives.

**Your co-operation will help us serve you better.**