



SCIENCE TECHNICS SDN BHD

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FERM PLUS B (SOLUBLE) ENZYME

Ferm Plus B (Soluble) has been specially formulated to improve alcohol fermentation. It is suitable for use in both molasses fermentation as well as starch fermentation.

The components of Ferm Plus B (Soluble) include

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|---------------|---|---|
| ENZYME | - | Mainly fungal amylase. This will complete hydrolysis of any residual starch in the mash and will result in higher yield. |
| MINERALS | - | Principally magnesium salts. It has been found addition of trace amounts of magnesium and other ions improves the metabolism of yeasts. |
| VITAMINS | - | Principally B-vitamins and myo-inositol. Myo-inositol stimulates yeast metabolism and in this way improves fermentation efficiency. |
| ANTIBACTERIAL | - | The antibacterial component of Ferm Plus B reduces bacterial contamination which would compete with the yeast and reduce yields. |

The combined effects of these ingredients results in a more vigorous and faster yeast fermentation and higher alcohol yields.

Dosage : The contents of one container of Ferm Plus B (Soluble) are sufficient for 50 tons of fermentation mash.

Method of Use : Ferm Plus B (Soluble) has been specially formulated for use in continuous fermentation processes.

It is to be used at a dosage of 200g for every 50 tons of fermentation mash (This is total of molasses plus make up water).

The product is to be dissolved in clean tap water before addition to the mash. Typically it can be diluted in the range of 1% to 10% (i.e. 20 litres per 50 tons mash down to 2 litres per 50 tons of mash) depending on the dosing pump available.

For best effect it is to be added into yeast cultivation mash as well as fermentation mash.

Some ingredients are sensitive to high temperatures and extreme pH. If the mash is heat sterilized it should be cooled to pitching temperature before addition of Ferm Plus B (Soluble).

Residual effect : The enzymes and antibacterial in Ferm Plus B (Soluble) are destroyed during distillation. These compounds and their breakdown products are not volatile and will not appear in the distilled alcohol.

Note: Ferm Plus B (Soluble) is not recommended for products which are consumed without distillation.

Packing : Ferm Plus B is available in plastic containers containing 200g per bottle.

Storage : Ferm Plus B should be stored in a cool place.

Date of Issue: November 2016