

Twitter Thread by Sajal Kapoor



Sajal Kapoor

@unseenvalue



Most Indian businesses are locally competitive. You take them outside India, and they struggle. Very few businesses (IT, Pharma/API, Chemicals/CDMO) are fit to compete and beat global competition. These rare gems tend to survive over long time periods and thrive over all cycles.

	<h2>TECHNOLOGY: BIO-CONSUMABLES & MICROORGANISMS</h2>				
<ul style="list-style-type: none"> • Fermentation yield is the name of the game • Multi-sector Fermentation technology – from distillery to breweries to Ethanol • Organisms are not created overnight (Sustainable Moat) • Takes years to create a library of high yielding microorganisms • Global MNCs will never risk the quality of their end product (Novozyme, Heineken, InBev, Baker Hughes, Sekab to name a few) • Monopolistic Technology (Sustainable Moat) • How can Praj be replicated? Start from 90s or buy Praj Industries! <p> @unseenvalue</p>	<table border="1"> <thead> <tr> <th data-bbox="743 1043 1187 1122">Economic Benefit of Cane Juice Fermentation</th> <th data-bbox="1187 1043 1508 1122">Advantages of Effycane</th> </tr> </thead> <tbody> <tr> <td data-bbox="743 1122 1187 1671"> <p>Praj has global experience in cane juice based ethanol plant design and process operation. Cane Juice, being a highly perishable feedstock, is vulnerable to contamination. While it is rich in sugar, it is devoid of major nutrition required for yeast growth.</p> <p>Cane Juice based alcohol fermentation requires extreme care due to:</p> <ul style="list-style-type: none"> • Perishable nature of juice • Compositional variations based on cane variety, agronomy and handling procedures • Lack of nutrients in feedstock for yeast growth and performance • Severe problems of contamination <p>Effycane is a special product which enables high yield and stable cane juice fermentation process.</p> <p>The product is a combination of specific Biochemicals and enzymes. The product is formulated after careful study of the parameters and requirements of process.</p> <ul style="list-style-type: none"> • Eliminates Contamination • Generates excess fermentable sugar • Provides yeast micro-nutrition </td> <td data-bbox="1187 1122 1508 1671"> <ul style="list-style-type: none"> • Improves yeast metabolic rate • Reduction in volatile acids in mash and by-product formation • Increase in efficiency and alcohol yield by 5 to 15 liters / MT of cane juice depending on sugar content • Increased alcohol concentration in mash by about 0.3 to 0.6% • High rate of Yeast Growth & Metabolism • Low Residual sugar loss • Highly Improved Neutral Spirit quality • Reductions in the quantity of Spent wash due to 70 % recycle (If syrup is used as feedstock) • Reduction in the fermentation hold-up time due to high yeast metabolic rate <p>Thus Effycane is a very effective and proven product formulation which improves the juice fermentation process & yields. Effycane is increasingly used in distilleries in South Central America & Asia.</p> </td> </tr> </tbody> </table> <p> School of Intrinsic Compounding</p>	Economic Benefit of Cane Juice Fermentation	Advantages of Effycane	<p>Praj has global experience in cane juice based ethanol plant design and process operation. Cane Juice, being a highly perishable feedstock, is vulnerable to contamination. While it is rich in sugar, it is devoid of major nutrition required for yeast growth.</p> <p>Cane Juice based alcohol fermentation requires extreme care due to:</p> <ul style="list-style-type: none"> • Perishable nature of juice • Compositional variations based on cane variety, agronomy and handling procedures • Lack of nutrients in feedstock for yeast growth and performance • Severe problems of contamination <p>Effycane is a special product which enables high yield and stable cane juice fermentation process.</p> <p>The product is a combination of specific Biochemicals and enzymes. The product is formulated after careful study of the parameters and requirements of process.</p> <ul style="list-style-type: none"> • Eliminates Contamination • Generates excess fermentable sugar • Provides yeast micro-nutrition 	<ul style="list-style-type: none"> • Improves yeast metabolic rate • Reduction in volatile acids in mash and by-product formation • Increase in efficiency and alcohol yield by 5 to 15 liters / MT of cane juice depending on sugar content • Increased alcohol concentration in mash by about 0.3 to 0.6% • High rate of Yeast Growth & Metabolism • Low Residual sugar loss • Highly Improved Neutral Spirit quality • Reductions in the quantity of Spent wash due to 70 % recycle (If syrup is used as feedstock) • Reduction in the fermentation hold-up time due to high yeast metabolic rate <p>Thus Effycane is a very effective and proven product formulation which improves the juice fermentation process & yields. Effycane is increasingly used in distilleries in South Central America & Asia.</p>
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