Ebpl is manufacturer of enzymes and its formulation in wide variety of industries. We are serving enzymes in human health care, animal health care, Sugar, Distillery, Brewery Malt, Meat, protein processing, fruit processing, waste management industries.

EBPL is dedicated for development of such innovative formulations. Division is vast experience of design and operation of all processing industries with experienced persons from all sector under which we have developed.

**FRUIT JUICE PROCESSING INDUSTRY**

EBPL has developed enzyme base formulation for fruit juice processing industries. Pectinase base formulation use to cloudy juice, containing starch, for colour extraction and for improving yield.

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<th>FRUTIZYME-SUPER</th>
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<td>FRUTIZYME-EXTRA</td>
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<td>FRUTIZYME-GB</td>
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**MEAT INDUSTRY**

EBPL has developed enzyme base formulation for Meat processing industries. Hydrolytic enzyme based formulation use to tenderize the any kind of meat beef, pork, chicken, bird.

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<th>MEATZYME-P</th>
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<td>MEATZYME-MX</td>
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<td>MEATZYME-MX5</td>
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<td>MEATZYME-SPR</td>
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EBPL has developed enzyme base formulation for Meat processing industries. Transglutaminase enzyme base formulation used for various applications.

**EBZYME TG-MYC:**

Use in Cheese industry for improving texture, reduces syneresis. Also used in production of yoghurt to capture more protein from whey.

**EBZYME TG-EP:**

Used for Sausage hotdog, ham and meat dog products.

**EBZYME TG-MTC:**

Use in chunk muscle meat.

**EBZYME TG-RCST:**

Used in various combination of meat like bacon and scallops, helps to get special effect meat noodles or pastas.

**EBZYME TG-SP:**

Used in surimi and its base products. Improves elasticity and firmness.

**SUGAR INDUSTRY**

EBPL has developed enzyme base formulation of hydrolytic enzymes for SUGAR Industry. It is used to get more yield, to reduce starch and dextran present in cane juice. Improving clarity, filterability there by increasing sugar recovery.

**SUCRAZYME-S:**

It mainly helps to reduce starch content present in primary cane juice.
**SUCRAZYME-D**

It mainly helps to reduce dextran present in cane juice.

**DISTILLARY INDUSTRY**

EBPL has developed enzyme base formulation of hydrolytic enzymes for SUGAR Industry. It is use to get more yield, to reduce starch and dextran present in cane juice. Improving clarity, filterability thewre by increasing sugar recovery.

**DISTILLASE-M**

Its enzyme based formulation for improving the performance in Distillery fermentation by using molasses as raw material.

**DISTILLASE-S**

Its enzyme based formulation for improving the performance in Distillery fermentation by using starch based (GRAIN/TUBER) as raw material.