



ECO-FRIENDLY ENZYMATIC SOLUTIONS

Infinita Biotech at a Glance

- R&D oriented multidivisional Biotechnology Company
- Engaged in manufacturing, marketing and creating customised Enzymes based formulations
- Eco-friendly Enzymatic solutions for over 20+ industries
- Technical Expertise of over 30+ Years
- Government recognized high-tech Laboratories
- High-End Individual Liquid and Powder Production facility
- Annual Capacity of 600 tonnes, expandable up to 3 times





Our Core Competencies

- Best-in-Class Research Laboratories and State-of-the-Art Manufacturing Facility
- Well-Qualified and Highly Motivated Personnel
- High-end Control Protocols
- In-Process Quality Assurance Procedures
- Strong Marketing and Distribution Network
- Healthy Relationship with Suppliers and Dealers

Mission

To set the bar high as an Industry Leader in creating unique, Eco-friendly Enzymes based formulations for industrial applications. We are committed to provide High-Quality products with International standards to our esteemed customers, and prioritising Environmental concerns while carrying out our Business and Manufacturing activities.

Vision

To be the leading Biotechnology Company in the world in the field of Eco-friendly Enzymes based formulations for industrial applications.





Our Reach

30+

COUNTRIES

150+

PRODUCTS

300+

CLIENTS
WORLDWIDE

Certifications and Accreditations



ISO 9001 : 2015



ISO 22000 : 2018



DSIR Recognition



Halal

Certifications and Accreditations



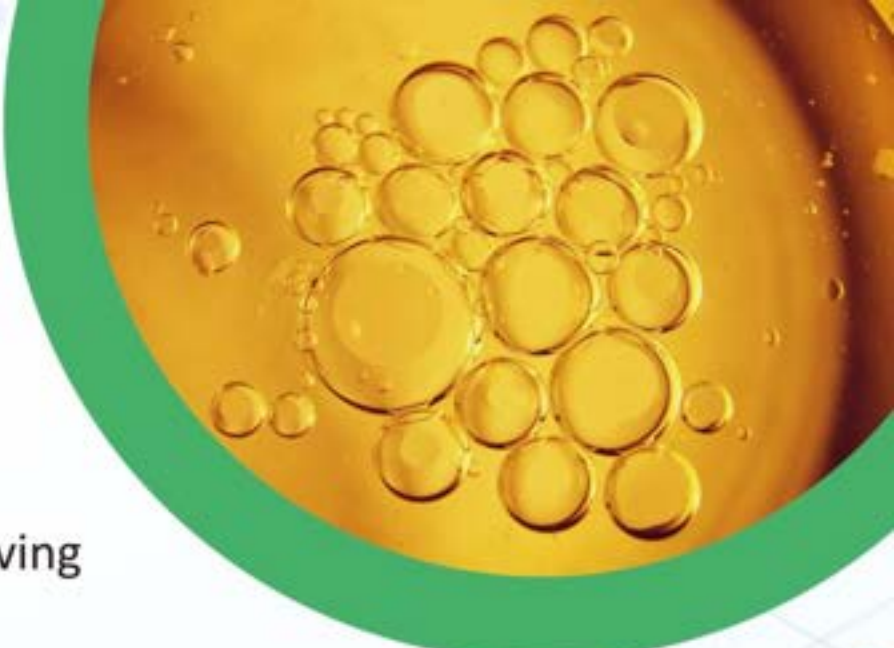
FSSAI License



Kosher Certificate

About Enzymes

- Biological active Proteins made by all Living Organisms
- Found everywhere in Nature
- Catalyze Biochemical Reactions in Cells
- Alternative to Chemicals
- Minimize Energy Consumption



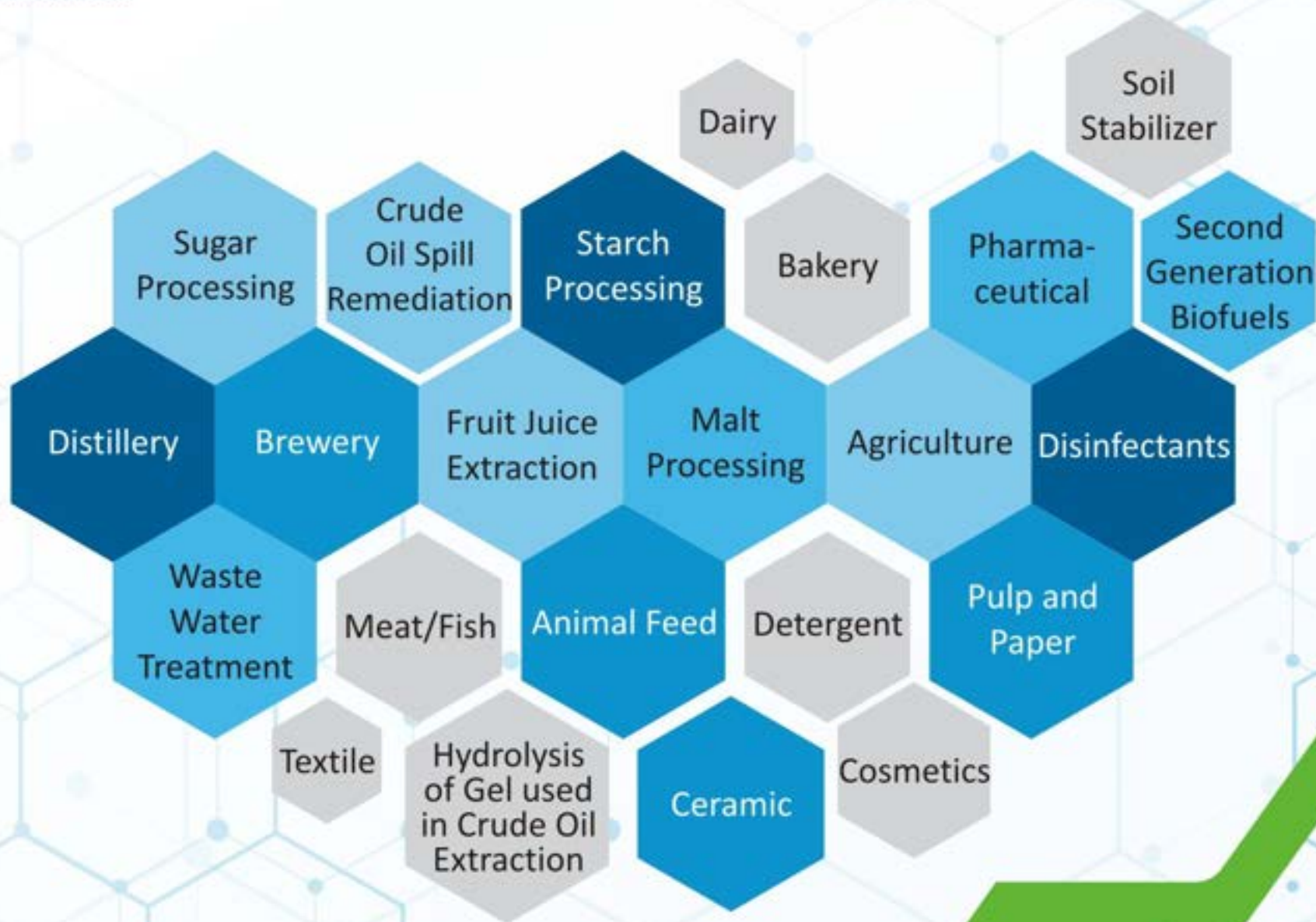
FAST

ECO-FRIENDLY

SPECIFIC

EFFICIENT

Industries





Fermentation Booster for Molasses, Cane Juice and Grain Distillery

- Increases Alcohol/Ethanol Production
- Converts Non-Fermentable Sugars to Fermentable
- Controls Bacterial Contamination and Proliferation

Nutritive Formulation for Yeast

- Provides Vital Nutrients
- Fastens Yeast Growth
- Low By-Product

Molasses Preservation

- Protects Total Reducing Sugars
- Controls Bacterial Proliferation
- Prevents Formation of Organic Acids



Alpha Amylase for Hydrolyzing Starch

- Increases Sugar Recovery
- Reduces Syrup Viscosity
- Enhances Sugar Quality



Dextranase Enzyme for Hydrolysing Dextran

- Increases Sugar Recovery
- Reduces Dextran Levels
- Reduces Crystal Elongation



Enzyme based Biocide

- Eco-friendly
- Prevents Fungi Growth
- Prevents Bacteria Growth



Invertase Enzyme

- Invert Sugar Production
- Fast Inversion
- Low Feedback Inhibition

Isomerase Enzyme

- Produces High Fructose Syrup
- Reusable
- Converts D-Glucose to D-Fructose



Enzymes for Mashing in Brewery

- Hydrolysis of Adjuncts
- Reduces Viscosity
- Better Filtration Rate

Enzymes for Fermentation in Brewery

- Increases Fermentation Rate
- Avoids Diacetyl Formation
- Enables Saccharification during Fermentation

Enzymes for Maturation in Brewery

- Antioxidant Properties
- Enhances Beer Flavour
- Enhances Beer Clarity



Fruit Juice Extraction Enzymes

- Higher Juice Extraction
- Better Filtration and Clarification
- Enhances Flavor

Pectin Methylesterase

- De-Methylation
- Pectin Degradation
- Fruit Firming and Jelly Formation



Alpha Amylase for Liquefaction

- Converts Starch to Dextrin
- Reduces Viscosity
- Free Sugar Generation

Beta Amylase

- Helps in Maltose Generation
- Debranching of Dextrins
- Reduces Viscosity

Gluco Amylase for Saccharification

- High Glucose Syrup
- Pullulanase Side Activity
- Converts Dextrins to Glucose



Mashing Enzymes for Malt

- Hydrolyse Non-Starch Polysaccharide
- Reduces Viscosity
- Better Filtration Rate

Proteolytic Enzymes for Malt

- Hydrolysis of Protein Gels
- Reduces Viscosity
- Better Filtration Rate

Enzymes for Malting Process

- NSP Hydrolysis
- Reduces Viscosity
- Higher Yields



Dairy (Lactase Enzyme)

- Used for Lactose Intolerant Products
- Avoids Ice-Cream Sandiness
- Improves Scoopability

Bakery (Enzymes For Bakery)

- Improves Baking Quality
- Stronger Dough
- Reduces Microbial Spoilage

Meat/Fish (Transglutaminase Enzyme)

- Protein Glue
- Useful in Molding Food
- Thermal and Ph Stability



Enzymes for reducing BOD and COD Level

- Aerobic Application
- Reduces Sludge Volume
- Fastens Bacterial Oxidation

Enzymes for Biogas Production

- Anaerobic Application
- Increases Biogas Production
- Increases Digester Efficiency



Phytase Enzyme

- Phytic Acid Degradation to Phosphorus
- Improves Phosphorus Absorption
- Increases Availability of Feed Nutrients

Cellulase Enzyme

- Cellulosic Fiber Digestion
- High Energy Generation
- Improves Digestion in Animals



Hemicellulase Enzyme

- C5 Sugars Digestion
- Prebiotic Effect
- Reduces Oxidative Stress

Protease Enzymes

- High Energy Generation
- Wide Range of Protein Digestion
- Minimizes Effect of Anti-Nutritional Factors



Composting

- Turns Organic Waste into Nutrient Rich Compost
- Multi Enzymes Complex
- Accelerates Composting

Plant Growth Promoter

- Better Plant Development in an Eco-friendly Way
- Reduced use of Chemicals
- Suitable for all Crops



Soil Enzymes

- Degrades Soil Contaminants
- Multi Enzymes Complex
- Soil Bioremediation



Organic Larvicide

- Completely Eco-friendly
- Applicable for all Insects and Pests Larvae
- Non Toxic and Non Hazardous



Amylase, Diastase and Pepsin

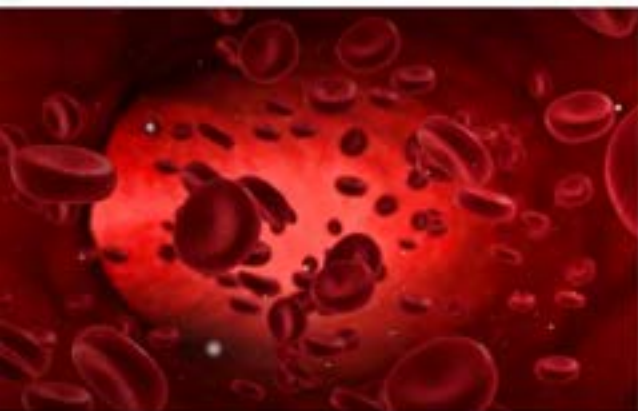
- Aid in Starch Digestion
- Gastrointestinal Aid
- High Energy Generation

Bromelain and Papain

- Plant Origin
- Reduces Swelling and Pain
- Treats Infection

Lactase

- Useful for Products for Lactose Intolerant
- Increases Availability of Vitamin D
- Gastrointestinal Aid



Serratiopeptidase

- Anti-Inflammatory
- Reduces Edema
- Metabolizes Scar Tissues

Nattokinase

- Improves Blood Flow
- Reduces Strain on Heart
- Improves Varicose Veins

Lysozyme

- Antimicrobial Properties
- Alternative to Chemical Antibiotics
- Boosts Immunity System

Detergent



Granular and Liquid Detergent Enzymes Blend

- Effective Action on Stains
- Multi Enzymes Complex
- Used for both Laundry and Dishwashing

Disinfectant



Enzymes Based Disinfectant

- Eco-friendly
- Alcohol Free
- Multi-Surface Cleaner



Pectolytic Enzyme with Cellulose Activity

- Removes Pectin
- Removes Wax
- Protein Hydrolysis

Alpha Amylase

- Starch Decomposition
- Application in Desizing
- Decreases Yarn Breakage

Cellulase

- Enhances Fabric Quality
- Application in Biopolishing and Biofading
- Brighter Luminosity of Colors



Cellulases And Hemicellulases

- Improves Ink Removal Rate
- Fiber Modification
- Brighter Final Pulp

Xylanase

- Overcomes Pre-Bleaching
- Reduces Bleaching Cost
- Better Pulp Properties

Alpha Amylase

- Improves Gloss
- Improves Overall Paper Quality
- Smooth and Strong Paper

Crude Oil Spill Remediation



Blend Of Enzymes And Microbial Culture

- Degrade Crude Oil in Spills
- Multi Enzymes Complex
- Used for Both Water And Soil Crude Oil Spill Remediation

Hydrolysis Of Gel Used In Crude Oil Extraction



Blend of Enzymes

- Hydrolysis of Poly-Bio Gel
- Waste Bioremediation
- Operation ease

Second Generation Biofuels



Biodiesel
(Lipase Complex
Enzymes)

- Esterification of Edible and Non - Edible Oils
- Increase Esterification Efficiency
- Highly Specific Lipase



Cellulosic Ethanol
Cellulase Complex
Enzymes

- Produces Fermentable Sugars from Cellulosic Material
- Applicable to various Feedstocks
- Accelerates SSF Process

Ceramic



Cosmetics



Enzymes Blend For Ceramic Process

- Controlled Site-Selective Synthesis
- Low Temperature Ceramic Process
- Act as a Binder

Bromelain

- Smooth Skin
- Depigmentation
- Tightens Skin

Papain

- Removes Acne
- Removes Dead Skin
- Skin Exfoliation

Blend Of Enzymes

- Effective Aid to the workability, mix-ability, binding and compaction of Soil.
- Cold Process
- Easy and Safe to Use



Our way of giving back to the Earth



'Our concern for the environment is at the centre of everything we do.'

Enzymes after finishing their job break down into amino acids and get recycled naturally in the Environment to generate less waste.

Benefits of our Solutions:

- Sustainable in Nature
- Superior Quality
- Lower Production Cost and Less Wastage
- Reduced Energy Consumption
- Enzymatic Solutions for Niche and Unique Areas
- Continuous Innovation

Thank You



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