DISTILAMAX® HT

High performance yeast strain for spirit production

Technical Data Sheet

APPLICATIONS:

- DistilaMax® HT is an active dry yeast for use in many types of beverage alcohol fermentations. It is well suited for use in both starch and sugar-based feedstocks.
- DistilaMax HT was selected due to its good fermentation kinetics even under high stress conditions, including high fermentation temperatures, high-gravity mash and high alcohol concentrations.
- DistilaMax HT displays advantageous temperature tolerance, performs up to 34°C - 36°C, and will continue to actively ferment at ethanol concentrations above 16% ABV (percent alcohol by volume).

RESULTS WITH DISTILAMAX HT:

Fermentation temperatures can sometimes reach 34°C - 36°C. In this case, it is important to have a yeast strain that will work well in this stressful environment, finishing fermentation with good yield and finishing properly.

Figure 1 and Figure 2 display the ability of DistilaMax HT to work at temperatures reaching 34°C – 36°C°C in comparison with a control yeast.

Figure 1 illustrates the fermentation kinetics and the ethanol content comparing both strains: the ethanol content in the trials with the 'control' is slightly lower than with DistilaMax HT.

Figure 2 illustrates the ability of this strain to utilize sugars throughout fermentation andfinish fermentations (correlated with a high ethanol content) even at high temperatures.

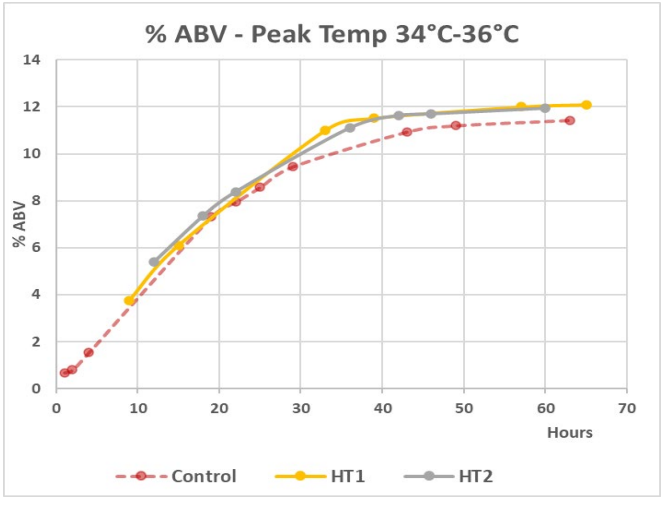

Figure 1: Ethanol content % ABV on grain substrate using DistilaMax HT. Trial, USA 2019
All the experiments were made in similar conditions.
Control: average of the two experiments.

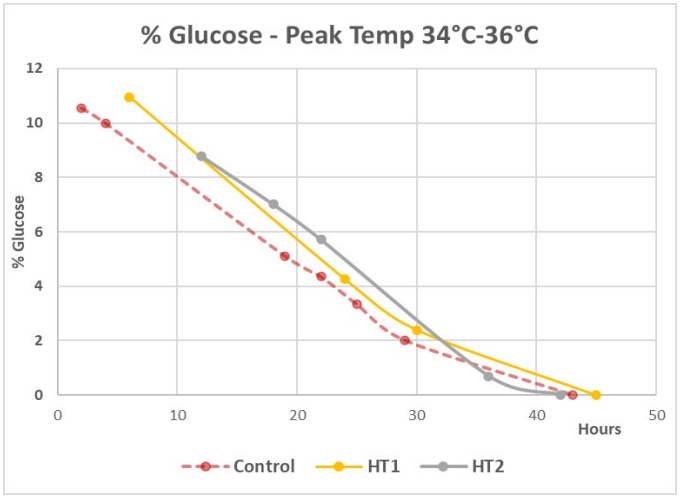

Figure 2: Glucose content (%) during the fermentation using DistilaMax HT. Trial, USA 2019
All the experiments were made in similar conditions.
Control: average of the two experiments.

LALLEMAND BIOFUELS & DISTILLED SPIRITS

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CHARACTERISTICS:

- Solids (Dry Weight): 95.5 +/- 2.5%
- Viable Cells (CFU/g): >2x10^{10}
- Total Wild Yeast (CFU/g): <1000

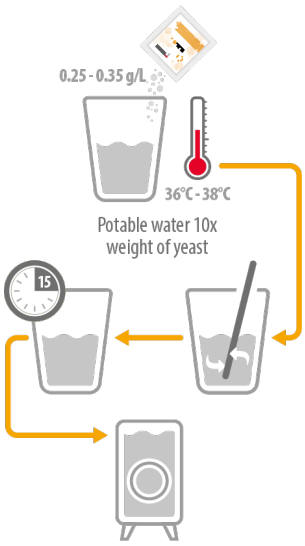
DistilaMax HT is not genetically modified and is Kosher.

DOSAGE:

- The optimal yeast dosage is variable according to individual distilleries production process.
- Normal dose rate 0.25 - 0.35 grs. of yeast per litre of mash, wash or must.

INSTRUCTIONS OF USE:

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax HT.



1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water; the water should be 10X the weight of the yeast, and at a temperature between 36°C - 38°C.
3. Suspend contents carefully by gently stirring and then wait for 15 - 20 minutes maximum (minimum 10 minutes).
4. Add this preparation to the wash. If there is a temperature difference of more than 8°C between the wash to be inoculated and the rehydration solution, add some wash slowly into the rehydration solution to reduce this temperature difference.
5. Once the sealed-vacuum bag is open or broken, use yeast promptly.

STORAGE HANDLING PACKAGING:

- DistilaMax HT should be stored in a cool and dry area away from heat and direct sunlight for maximum stability.
- Shelf Life: 3 years from the date of manufacture if the vacuum-seal is not broken.
- Packaging: DistilaMax HT is available in vacuum-sealed foil bags in 10 kg bulk or boxes of 20 x 500 g.

Where Science meets Art

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