

LALLEMAND  
DISTILLING



**DistilaMax<sup>®</sup>**  
Selected Yeasts to Craft Spirits  
for Your Palette



Where Science Meets Art

## GRAIN-BASED YEAST

### MW

**DistilaMax®MW** has been selected for its ability to ferment maltose, maltotriose and other maltose sugar derivatives present in malted barley feedstock. It produces a congener profile that may increase spirit complexity, fruity and spicy characteristics.

*Optimal conditions: 25°C – 33°C (Temperature), 3.8- 5.3 (pH)*

Results on malted grain



### XP

**DistilaMax®XP** has been selected specifically for its ability to ferment malted grain feedstocks at elevated temperatures. It produces a congener profile that is well-suited to malted grain with typically higher ester production, increased complexity and fruity notes.

*Optimal conditions: 25°C – 36°C (Temperature), 3.8- 5.3 (pH)*

Results on malted grain



### GW

**DistilaMax®GW** is recommended for use in the production of American style whiskies from various whole grain fermentations. It produces a specific congener profile that is desired in grain whiskies.

*Optimal conditions: 20°C – 34°C (Temperature), 3.8- 5.3 (pH)*

Results on grain



### NT

**DistilaMax®NT** is recommended for use in whisky production by fermentation of malted barley or grain feedstock. It produces a desirable congener profile adapted to whiskies such as increased complexity and fruity characteristics even at elevated temperatures.

*Optimal conditions: 20°C – 36°C (Temperature), 3.8- 5.3 (pH)*

Results on grain



## GENERAL PURPOSE YEAST

### HT

**DistilaMax®HT** is thermotolerant and a low producer of congeners. It may be utilized for the beverage alcohol production of many types from most grain and starch-based mashes. It is highly recommended for vodka, neutral spirits and light flavoured beverages.

*Optimal conditions: 25°C – 37°C (Temperature), 3.8- 5.8 (pH)*

● Isomyl acetate ● Ethyl octanoate ● Ethyl decanoate ● Phenyl-2-ethanol ● Ethyl hexanoate ● Amyl alcohols

## SUGAR-BASED YEAST

### RM

**DistilaMax®RM** has been selected for the production of rum agricole and cane juice-based spirits. It was selected in a tropical region by the INRA (France), in partnership with Lallemand.

*Optimal conditions: 25°C – 36°C (Temperature), 3.3- 5.3 (pH)*

Results on sugar cane juice

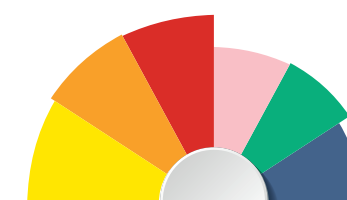


### CN

**DistilaMax®CN** is recommended in the production of all aromatic and complex types of rums and rum agricole due to its ability to work well on fresh sugar cane-juice and on cane molasses, DistilaMax®CN shows good tolerance to osmotic stress and performs well in adverse conditions.

*Optimal conditions: 25°C – 38°C (Temperature), 3.4- 5.3 (pH)*

Results on cane molasses



### SR

**DistilaMax®SR** is recommended for spirit production using sugar beet substrates and cane molasses. It is robust and displays an overall good stress resistance to osmotic pressure, organic acids, high temperatures, elevated sodium concentrations and high solid matrices.

*Optimal conditions: 25°C – 36°C (Temperature), 3.6- 5.3 (pH)*

Results on cane molasses



### LS

**DistilaMax®LS** is fructophilic and was selected for use in the production of tequila, mescal and fruit brandies. It produces a broad spectrum of flavour congeners well-suited for these spirits.

*Optimal conditions: 20°C – 33°C (Temperature), 3.2- 5.2 (pH)*

Results on sugar juice



### TQ

**DistilaMax®TQ** has been selected for its ability to ferment glucose and fructose in high-stress conditions. It develops tequila notes when fermentation is performed at high temperatures and brandy notes at low fermentation temperatures.

*Optimal conditions: 20°C – 33°C (Temperature), 3.2- 5.2 (pH)*

Results on sugar juice













*About the colour wheels: The compounds shown on the wheels represent a subset of the most abundant volatile molecules (congeners) found in distilled beverages. The congener profile of each yeast strain was obtained following fermentation in the specified feedstock and distillation at pilot scale. The segments of the wheel show the relative abundance of each compound compared to that obtained with three other yeast strains of the same category, tested in the same conditions.*

● Isomyl acetate ● Ethyl octanoate ● Ethyl decanoate ● Phenyl-2-ethanol ● Ethyl hexanoate ● Amyl alcohols

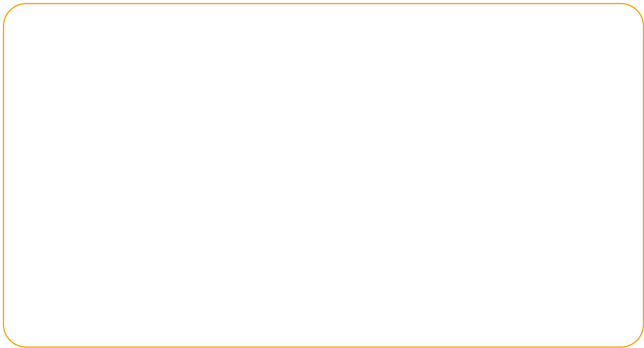
# DistilaMax<sup>®</sup>



										
	DistilaMax MW	DistilaMax XP	DistilaMax GW	DistilaMax NT	DistilaMax RM	DistilaMax CN	DistilaMax SR	DistilaMax LS	DistilaMax TQ	DistilaMax HT
Malt Whisky	✓	✓	✓	✓						
Grain Whisky	✓		✓	✓						
Bourbon			✓	✓						
Tennessee Whisky			✓	✓						
Rye Whisky	✓	✓		✓						
Rum					✓	✓	✓	✓		
Rhum Agricole					✓	✓				
Cachaça					✓	✓	✓			
Tequila						✓	✓	✓	✓	
Mezcal							✓	✓	✓	
Fruit Brandies/ Pisco								✓	✓	
Vodka										✓
Gin										✓
Neutral Alcohol										✓

Packaging: 20 x 500 g, 10 kg, tote.

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