

DISTILAVITE® HY

Yeast nutrient dedicated to grain-based beverages fermentation

Technical Data Sheet

APPLICATIONS:

- Yeast is a complex living organism which needs a balanced nutrient package to deliver high ethanol yield and a consistent congener profile; among the required nutrients the amino acids are essentials.
- DistilaVite HY results from Lallemand Biofuels & Distilled Spirits research and distillery trials done on various grain-based fermentation: corn, rye, wheat and other whole grain mashes.
- DistilaVite HY contains specific enzymes including proteolytic activities providing a gradual and optimized release of natural amino-acids during the fermentation and resulting in a balanced yeast nutrition throughout the entire fermentation process.
- DistilaVite HY is proposed in safe and easy to dose liquid format.

RESULTS WITH DISTILAVITE HY:

The balance nutrition provided by DistilaVite HY significantly improves fermentation performance and reduces fermentation time. Figure 1 shows that the addition of 50 ppm DistilaVite HY at filling improves the fermentation rate reducing the process time from 72 hours to 60 hours and yielding higher ethanol titer. Figure 2 shows the reduction of residual glucose and maltose correspondent to the ethanol increase in the presence of DistilaVite HY.

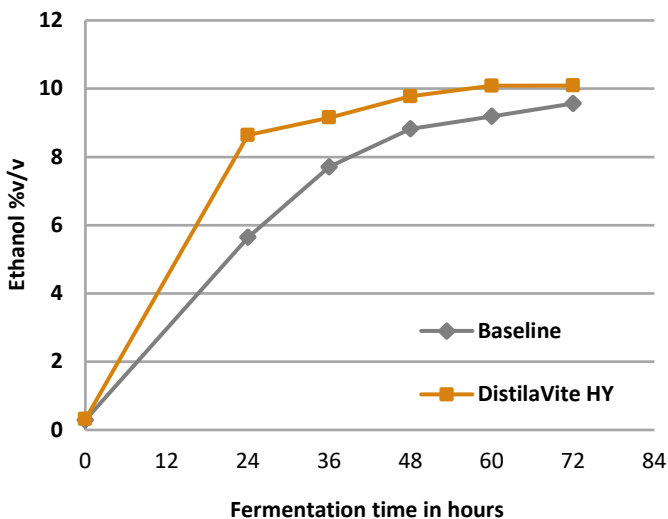


Figure 1: Fermentation kinetics

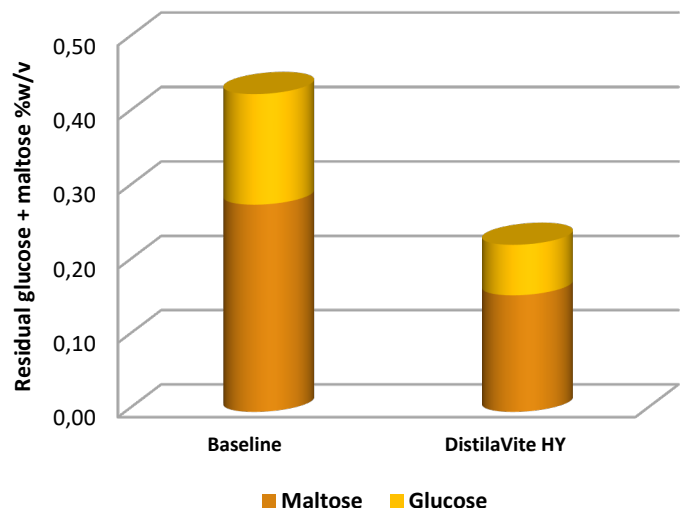


Figure 2: Residual glucose and maltose at the end of fermentation



Milwaukee, USA. Montreal, Canada. Fredericia, Denmark. Bangkok, Thailand.
distilledspirits@lallemand.com, www.lallemanddistilling.com

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CHARACTERISTICS:

- DistilaVite HY is a light coloured brown liquid.
- DistilaVite HY works well at fermentation pH and temperatures.

DOSAGE:

- Fermenter: the recommended dosage is 4 – 5 millilitres per 100 litres.
- The optimal DistilaVite HY dosage is variable according to individual distillery production processes.

INSTRUCTIONS OF USE:

- DistilaVite HY is usually added to the fermenter at the start of fill, but may be added part way through the fermentation.
- Always add DistilaVite HY into your fermentation substrate, DistilaVite HY should not be mixed as a standalone with yeast nor used as a rehydration aid for dry yeast.
- Please contact your Technical Area Manager to get tailored instructions of use.

STORAGE, HANDLING & PACKAGING:

- DistilaVite HY should be stored in a cool and dry area away from heat for maximum stability.
- Shelf Life: 12 months from date of manufacture when stored in the above conditions.
- Packaging: DistilaVite HY is available in 1litre jugs and 18 litre pails.
- PRECAUTIONS: Always wear proper personal protective equipment such as gloves and goggles. Avoid contact with skin or eyes. Rinse skin or eyes immediately if in contact.

To the best of our knowledge, the information contained here is true and accurate.

However, any recommendations or suggestions are made without any warranty or guarantee since conditions and methods of use are beyond our control.

This information should not be considered as a recommendation that our products be used in violation of any patents.



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