

# DISTILAMAX<sup>®</sup> NT-L

## High performance fresh yeast for whisky fermentation

Technical Data Sheet

### APPLICATIONS:

- DistilaMax NT Liquid is widely used in Scotland in the production of whisky, by fermentation of wort made from malted barley or grain feedstock.
- DistilaMax NT Liquid is noted as being a particularly robust strain able to withstand stressful fermentation conditions displaying high levels of osmotolerance, temperature tolerance and high levels of microbiological contamination.
- DistilaMax NT Liquid displays good alcohol tolerance and performs very well up to 12 % v/v barley and grain feedstock.

### RESULTS WITH DISTILAMAX NT-L:

DistilaMax NT Liquid produces a congener profile well-suited to both Malt and Grain Whisky spirits with the expression of subtle fruity characters, even at high temperatures. Figures 1 and 2 compare higher alcohol levels produced by DistilaMax NT Liquid and two other yeast strains used in the Scotch Whisky industry at differing temperatures.

DistilaMax NT Liquid displays an interesting aromatic profile with complexity and intensity: Figure 3 illustrates the production of esters and phenyl-2-ethanol in comparison with two other yeasts used in the Scotch Whisky industry.

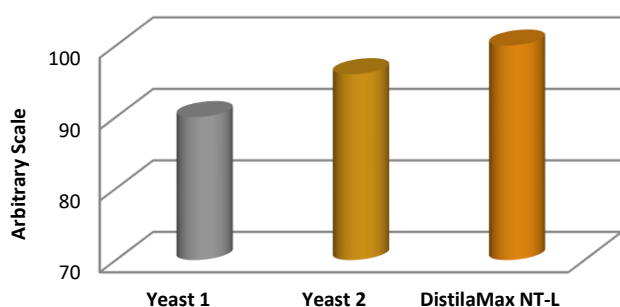


Figure 1: Higher alcohols with temperatures of fermentation up to 30°C. Trial, UNGDA, 2017.

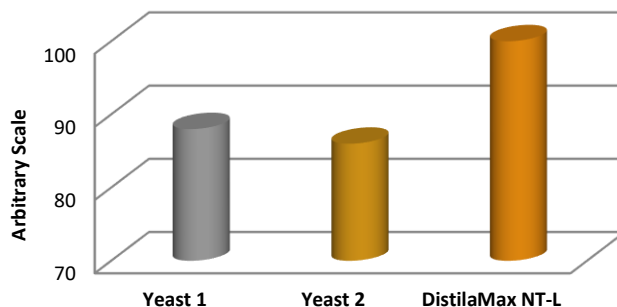


Figure 2: Higher alcohols with temperatures of fermentation up to 35°C. Trial, UNGDA, 2017

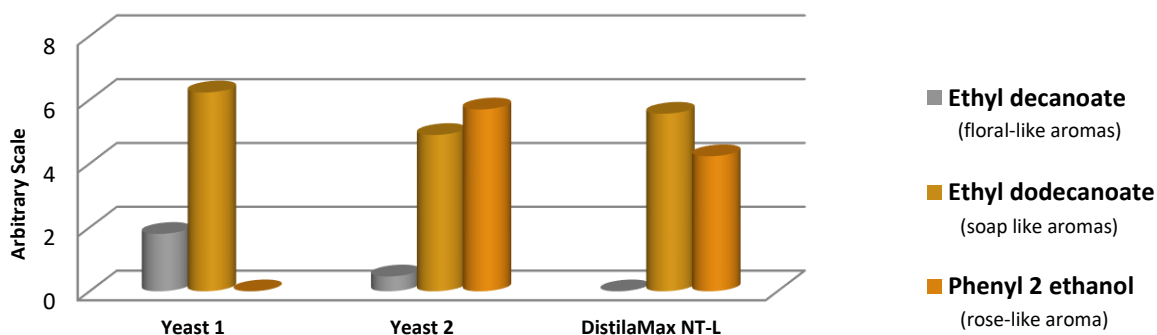


Figure 3: Production of esters and phenyl-2-ethanol at 30°C - 35°C in malted barley wort. Trial, UNGDA, 2016.



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## CHARACTERISTICS:

### Microbiology:

- Viability: > 94%
- Lactic acid bacteria (cfu/g): < 1 x 10<sup>6</sup>
- Total aerobic bacteria (cfu/g): < 1 x 10<sup>6</sup>
- Wild yeasts & moulds (cfu/g): < 1 x 10<sup>4</sup>
- Coliforms (cfu/g): < 1 x 10<sup>2</sup>

### Physical:

- Dry matter (m/m): > 18%

- Food safety: The production facility is inspected annually by Exova against the BRC Global Standard-Food.
- Awarded grade AA.
- HACCP system in place.
- DistilaMax NT-L is not genetically modified and is Kosher (approval: London Beth Din).

## STORAGE, HANDLING & PACKAGING:

- Stainless steel CIP cleaned food grade road tankers. Plastic nominal 1,000 litre food grade IBCs.
- Yeast is a living organism, so in order to ensure optimum performance and to minimise product spoilage, it must be stored at a temperature < 8 °C. Do not freeze.
- When stored under these conditions, the product is stable for 2 weeks from the date of manufacture.
- This product must be handled with suitable due diligence and care for a raw material intended for use in a food manufacturing process.

### Available in UK & Ireland only.

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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