LALLEMAND
DISTILLING

DistilaMax™

Selected Yeasts to Craft Spirits for Your Palette

Where Science Meets Art

GRAIN-BASED YEAST

MW

Results on malted grain

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 which may increase spirit complexity, fruity and spicy characteristics.

Conditions of use: *25°C – 33°C (Temperature); 3.8 – 5.3 (pH)*

XP

Results on malted grain

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

Conditions of use: *25°C – 36°C (Temperature); 3.8 – 5.3 (pH)*

GW

Results on grain

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

Conditions of use: *20°C – 34°C (Temperature); 3.8 – 5.3 (pH)*

NT

Results on grain

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.

Conditions of use: *20°C – 36°C (Temperature); 3.8 – 5.3 (pH)*

TO TARGET NEUTRAL DISTILLED SPIRITS PRODUCTION

HT

DistilaMax HT is dedicated to starch-based substrates. This thermotolerant strain working well in high stress conditions is highly recommended for neutral spirits, vodka and light flavoured spirits production.

Conditions of use: *25°C – 37°C (Temperature); 3.8 – 5.8 (pH)*

ML

DistilaMax ML is dedicated to sugar-based substrates mainly molasses. This thermotolerant and robust strain is highly recommended for neutral spirits and light flavoured spirits production.

Conditions of use: *25°C – 37°C (Temperature); 3.8 – 5.8 (pH)*

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.*

Iso-amyl acetate Ethyl octanoate Ethyl decanoate Phenyl-2-ethanol Ethyl hexanoate Amyl alcohols

SUGAR-BASED YEAST

RM

Results on sugar cane juice

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

Conditions of use: *25°C – 36°C (Temperature); 3.3 – 5.3 (pH)*

CN

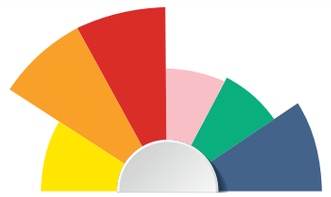
Results on cane molasses

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

Conditions of use: *25°C – 38°C (Temperature); 3.4 – 5.3 (pH)*

AG

Results on agave juice



DistilaMax AG, which is a fructophilic strain, has been selected in Mexico on agave juice. It allows distillers to achieve spirits with complex, intense and well-balanced aromatic profiles with some floral and herb characters, combined with sweetness and acidity in the taste.

Conditions of use: *20°C – 38°C (Temperature); 3.2 – 5.2 (pH)*

LS

Results on sugar juice

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

Conditions of use: *20°C – 33°C (Temperature); 3.2 – 5.2 (pH)*

TQ

Results on sugar juice

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

Conditions of use: *20°C – 33°C (Temperature); 3.2 – 5.2 (pH)*

SR

Results on cane molasses

DistilaMax SR is recommended for spirit production using sugar beet substrates and cane molasses. It is robust and displays an overall good stress resistance.

Conditions of use: *25°C – 36°C (Temperature); 3.6 – 5.3 (pH)*

Iso-amyl acetate Ethyl octanoate Ethyl decanoate Phenyl-2-ethanol Ethyl hexanoate Amyl alcohols

DistilaMax™

The palette to craft your spirits

	MW	XP	GW	NT	RM	CN	AG	LS	TQ	SR	HT	ML
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.

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