DistilaMax CN

Yeast selected by the Universidade Federal de Minas Gerais (Brazil) for use in the production of Cachaça and Rums

APPLICATIONS

- DistilaMax CN is a natural strain of Saccharomyces cerevisiae isolated by Pr Rosa at the Universidade Federal de Minas Gerais in Brazil.
- DistilaMax CN, due to its ability to work well on fresh sugar cane-juice and cane molasses is recommended in the production of all the types of aromatic and complex cachaça, rums and rhum agricole.
- DistilaMax CN displays a complex and well-balanced aromatic profile due to the production of key esters and phenyl-2 ethanol.
- DistilaMax CN shows good tolerance to osmotic stress and performs well in adverse conditions, at high temperatures up to 40°C and a pH range 5.3 - 3.4.
- When used in the production process of cachaça, DistilaMax CN displays a low production of volatile acidity for more than one cycle of fermentation without impacting negatively the quality of the aromatic profile and the concentration of key cachaça components such as volatile acidity, acetaldehyde and higher alcohols.

RESULTS WITH DISTILAMAX ON ON RUM

- The selection of DistilaMax CN was based on two criteria, its ability to perform well in adverse conditions, and the production of a congener profile that is well-suited to sugar cane-juice and cane molasses spirits production such as fruity notes and complexity.
- Figure 1 and Figure 2 demonstrate the results of some key aromatic congeners on sugar cane-juice and cane molasses: DistilaMax CN displays a well-balanced aromatic profile allowing the production of distinctive and complex spirits.

Figure 1: Some key aromatic congeners on cane-juice spirits

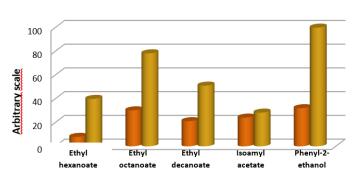


Figure 1: Some key aromatic congeners on cane-juice spirits

Yeast 1 DistilaMax CN

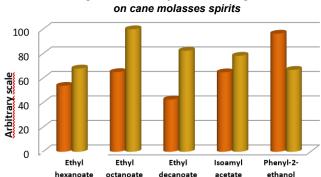


Figure 2: Some key aromatic congeners

■ Yeast 1 ■ DistilaMax CN Figure 2: Some key aromatic congeners on cane molasses spirits

Ethyl hexanoate: Fruity aromas

Isoamyl acetate: Banana-like aroma

Ethyl octanoate: Floral-like aromas Ethyl decanoate: Floral-like aromas

Phenyl-2-ethanol: Rose-like aroma





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CHARACTERISTICS

Solids (dry weight): 95.5 +/-2.5 %
 Viable cells (cells/g): > 1x10e10
 Total wild yeast (CFU/g): < 1000

DistilaMax CN is not genetically modified and is Kosher.

DOSAGE

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of cachaca: 0.50 grams per litre of wash or juice (dosage: 500 ppm).
- Fermentation of cane juice or cane molasses: direct pitching: 0.40 0.60 grams per litre of wash or juice (dosage: 400 600 ppm).

INSTRUCTIONS OF USE

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

- 1. For rehydration, use a clean container. Do not use demineralized water.
- 2. Rehydrate the yeast in clean water (the water should be 10 times the weight of the yeast and at a temperature of 36°C 38°C).
- 3. Suspend contents carefully by gently stirring and then wait for 15 20 minutes maximum (minimum 10 minutes) before moving onto the next step.
- 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 the temperature difference.
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O.4-0.6 g/L Potable water 10x weight of yeast

STORAGE, HANDLING AND PACKAGING

- DistilaMax CN should be stored in a cool and dry area away from heat and direct sunlight for maximum stability.
- Shelf life: 3 years from date of production if vacuum-seal is not broken.
- Packaging: DistilaMax CN is available in vacuum-sealed foil bags in boxes of 20 x 500 grams and 10 kg.

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