

# DistilaMax HT

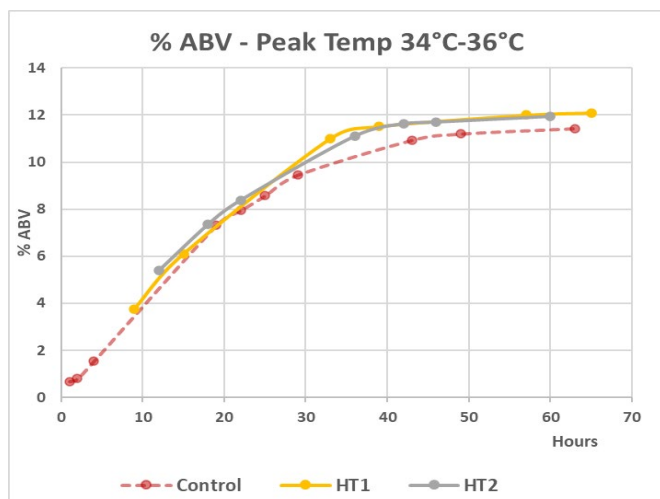
## High performance yeast strain for spirit production

### APPLICATIONS

- DistilaMax HT is an active dry yeast for use in many types of beverage alcohol fermentations; it is well suited for use in starch-based feedstocks.
- DistilaMax HT was selected due to its good fermentation kinetics even under high stress conditions, including high fermentation temperatures, high-gravity mash and high alcohol concentrations.
- DistilaMax HT displays advantageous temperature tolerance, performs up to 34 °C – 36 °C, and will continue to actively ferment at ethanol concentrations above 16 % ABV (percent alcohol by volume).

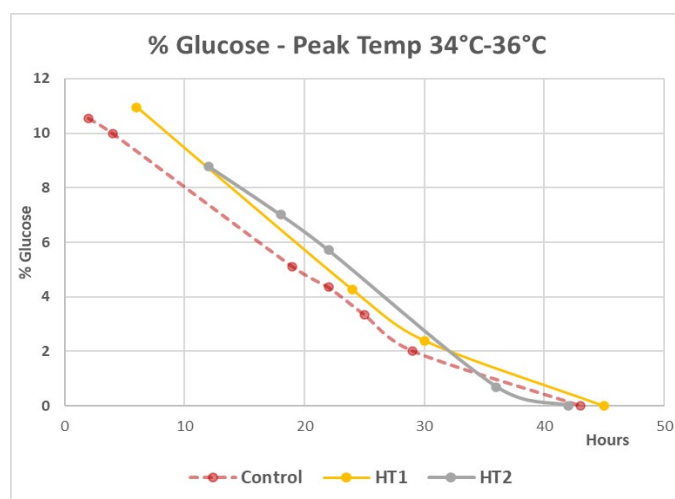
### RESULTS WITH DISTILAMAX HT

- Fermentation temperatures can sometimes reach 34 °C – 36 °C. In this case, it is important to have a yeast strain that will work well in such stressful environment, completing fermentation with good yield and finishing properly.
- Figure 1 and Figure 2 display the ability of DistilaMax HT to work at temperatures reaching 34 °C – 36 °C in comparison with a control yeast.
- Figure 1 illustrates the fermentation kinetics and the ethanol content comparing both strains: the ethanol content in the trials with the 'control' is slightly lower than with DistilaMax HT.
- Figure 2 illustrates the ability of the strain to utilize sugars throughout fermentation and finish fermentations (correlated with a high ethanol content) even at high temperatures.



**Figure 1: Ethanol content % ABV on grain substrate using DistilaMax HT. Trial, USA 2019**

All the experiments were made in similar conditions.  
Control: average of the two experiments.



**Figure 2: Glucose content (%) during the fermentation using DistilaMax HT. Trial, USA 2019**

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Control: average of the two experiments.

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## CHARACTERISTICS

- Solids (dry weight): 95.5 +/- 2.5 %
- Viable cells (CFU/g):  $> 2 \times 10^{10}$
- Total wild yeast (CFU/g):  $< 1000$

DistilaMax HT is not genetically modified and is Kosher.

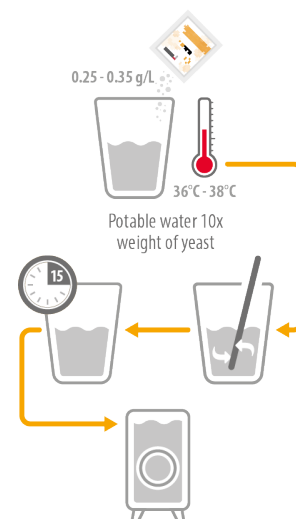
## DOSAGE

- The optimal yeast dosage is variable according to individual distilleries production process.
- Normal dose rate 0.25 - 0.35 grs. of yeast per litre of mash, wash or must.

## INSTRUCTIONS OF USE

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax HT:

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 between 36 °C – 38 °C.
3. Suspend contents carefully by gently stirring and then wait for 15 - 20 minutes maximum (minimum 10 minutes).
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 this temperature difference.
5. Once the sealed-vacuum bag is open or broken, use yeast promptly.



## STORAGE, HANDLING AND PACKAGING

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

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