

DistilaMax HT-SL

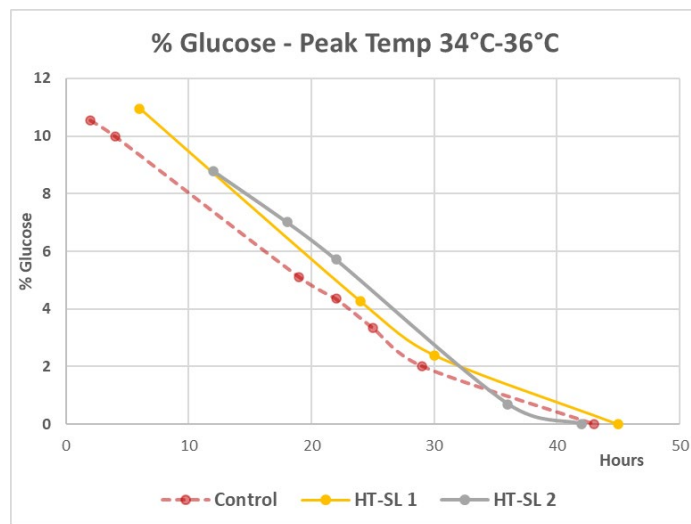
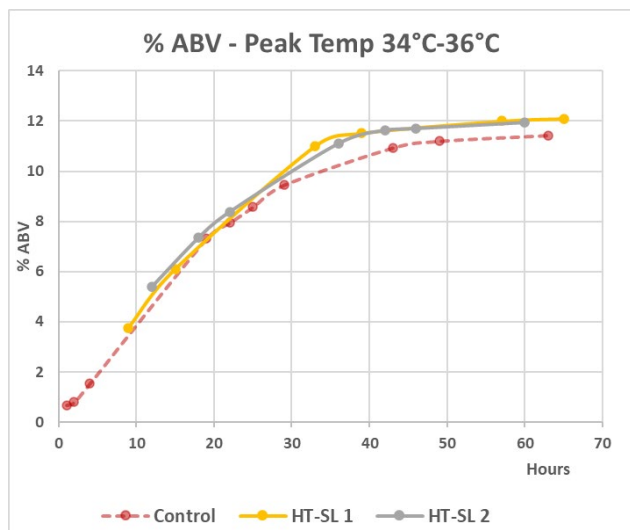
High performance stabilized liquid yeast for spirit production

APPLICATIONS

- DistilaMax HT-SL is a selected yeast strain available in a stabilized liquid format providing ease of handling, a quick fermentation start and a four months shelf life from date of production.
- DistilaMax HT-SL is used in fermentation for spirits production, mainly in starch-based feedstocks.
- DistilaMax HT-SL is a particularly robust strain able to withstand stressful fermentation conditions. It has excellent resistance to osmotic and temperature stresses.
- DistilaMax HT-SL displays good temperature tolerance and performs up to 34 °C – 36 °C.

RESULTS WITH DISTILAMAX HT

- During fermentation, temperature can reach 34 – 36 °C. In this case, it is important to have a yeast strain that works well throughout fermentation, giving a good yield and finishing properly.
- Figure 1 and Figure 2 display the ability of DistilaMax HT-SL 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-SL.
- Figure 2 illustrates the ability of the strain to have a clean end of fermentation (correlated with a high ethanol content) even at high temperature displaying a very low level of residual glucose due to the capacity of DistilaMax HT-SL to utilize sugars throughout fermentation.



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CHARACTERISTICS

- **Ingredients:**
Selected yeast strain, water and food-grade stabilizers.
- **Microbiology:**
 - Solids (dry weight): 23 % +/- 2 %
 - Viable cells (CFU/g): $> 1 \times 10^9$

DistilaMax HT- SL is not genetically modified and is Kosher.

INSTRUCTIONS OF USE

- Due to the variety of substrates and pre-treatment conditions, dosing of DistilaMax HT-SL will vary from plant to plant.
- Please consult your local technical services representative for more detailed information for use in your specific process.

STORAGE, HANDLING AND PACKAGING

- High density polyethylene totes 1,000 Kg. Food grade IBCs.
- Yeast is a living organism. To ensure optimum performance and to minimize product spoilage, it must be stored refrigerated. LBDS recommends a storage between 1°C - 5°C. Do not freeze. When stored under these conditions, DistilaMax HT-SL is stable for four months from the date of production.
- This product must be handled with suitable care for a raw material intended for use in a food manufacturing process.

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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