

DistilaMax ML

Thermotolerant yeast strain for sugar-based spirits production

APPLICATIONS

- DistilaMax ML has been selected on cane molasses due to its high tolerance of temperature, pH and other sugar fermentation stressors.
- DistilaMax ML is recommended for cane molasses, beet molasses and any sugar-based fermentation due to its osmotic resistance at high sugar concentration.
- DistilaMax ML displays a short lag phase resulting in a good start of fermentation and in a low contamination from the beginning.
- DistilaMax ML increased yield capability and lower production of higher alcohols makes it an excellent choice for beverage alcohol where light spirit is required.

RESULTS WITH DISTILAMAX ML

- During cane molasses fermentation, the temperature can be very high reaching 33 °C – 34 °C and more sometimes. In the figures 1 and 2, DistilaMax ML in comparison with two yeast strains commonly used for this type of fermentation, displays a better kinetic at 30 °C which is the standard temperature but also at 38 °C, which is a temperature of fermentation which can be achieved in some production plants.

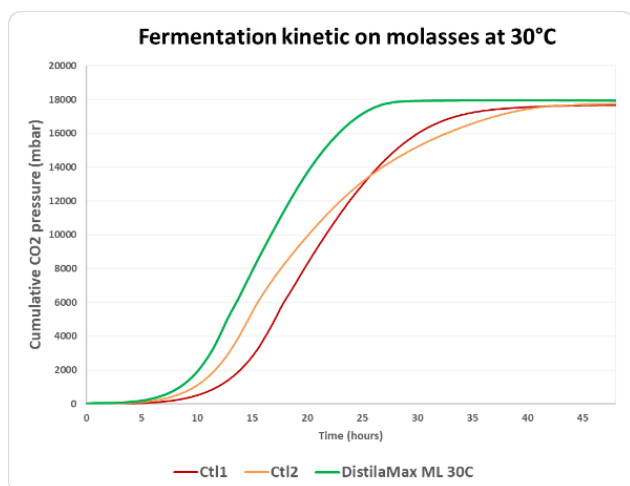


Figure 1

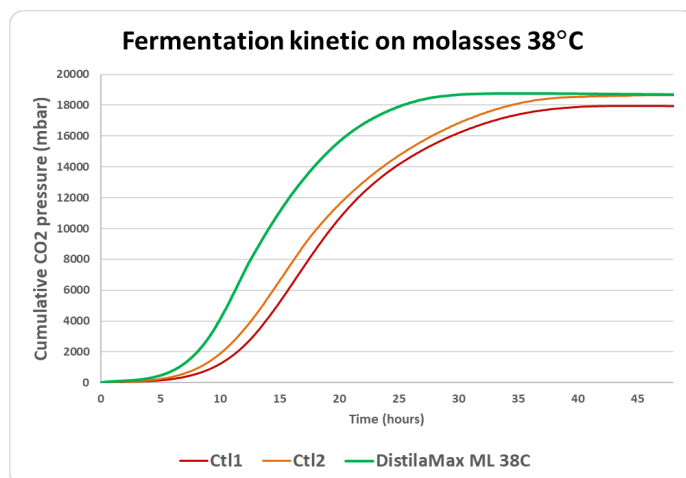


Figure 2

Figures 1 and 2: Trials made on cane molasses 25° Brix. FAN > 250 ppm. Pitching rate 0.35 DCW/L. Internal study, LBDS.

DistilaMax ML

Thermotolerant yeast strain for sugar-based spirits production

CHARACTERISTICS

- Solids (dry weight): 95.0 +/-2.5 %
- Viable cells (CFU/g): $> 1 \times 10^{10}$
- Total wild yeast (CFU/g): < 1000

DistilaMax ML is not genetically modified and is Kosher.

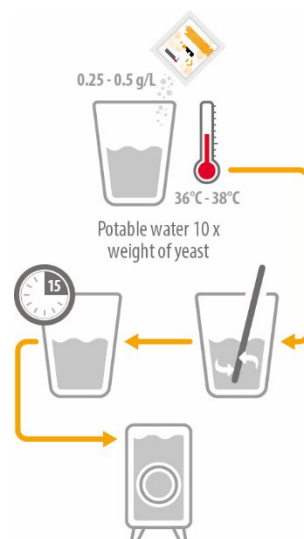
DOSAGE

- The optimal yeast dosage is variable according to individual distillery production processes.
- Normal dose rate 0.25 - 0.50 grams per litre of wash or juice (dosage: 250 - 500 ppm).

INSTRUCTIONS OF USE

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

1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water; the water should be 10 x 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) 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 this temperature difference.
5. Once the sealed-vacuum bag is open or broken, use yeast promptly.



STORAGE, HANDLING AND PACKAGING

- DistilaMax ML 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 ML is available in vacuum-sealed foil bags in 10 kilograms or boxes of 20 x 500 grams.

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.