# DistilaMax NT-L

## High performance fresh yeast for whisky fermentation

### **APPLICATIONS**

- DistilaMax NT Liquid is widely used in Scotland in the production of whisky, by fermentation of wort made from malted barley or grain feedstock.
- DistilaMax NT Liquid is noted as being a particularly robust strain able to withstand stressful fermentation conditions displaying high levels of osmotolerance, temperature tolerance and high levels of microbiological contamination.
- DistilaMax NT Liquid displays good alcohol tolerance and performs very well up to 12 % v/v barley and grain feedstock.

## **RESULTS WITH DISTILAMAX NT-L**

- DistilaMax NT Liquid produces a congener profile well-suited to both Malt and Grain Whisky spirits with the expression of subtle fruity characters, even at high temperatures. Figures 1 and 2 compare higher alcohol levels produced by DistilaMax NT Liquid and two other yeast strains used in the Scotch Whisky industry at differing temperatures.
- DistilaMax NT Liquid displays an interesting aromatic profile with complexity and intensity: Figure 3 illustrates the production of
  esters and phenyl-2-ethanol in comparison with two other yeasts used in the Scotch Whisky industry.



Figure 1: Higher alcohols with temperatures of fermentation up to 30°C. Trial, UNGDA, 2017.



Figure 2: Higher alcohols with temperatures of fermentation up to 35°C. Trial, UNGDA, 2017



#### Figure 3: Production of esters and phenyl-2-ethanol at 30°C - 35°C in malted barley wort. Trial, UNGDA, 2016.



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LALLEMAND BIOFUELS & DISTILLED SPIRITS

> 18%

## **DistilaMax NT**

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#### **CHARACTERISTICS**

#### **Microbiology:**

- Viability:
- Lactic acid bacteria (cfu/g): < 1 x 10<sup>6</sup>
- Total aerobic bacteria (cfu/g): < 1 x 10<sup>6</sup>
- Wild yeasts & moulds (cfu/g): < 1 x 104</pre>
- Coliforms (cfu/g): <1 x 10<sup>2</sup>

#### Food safety:

• The production facility is inspected annually by Exova against the BRC Global Standard-Food.

> 94%

- Awarded grade AA.
- HACCP system in place.
- DistilaMax NT-L is not genetically modified and is Kosher (approval: London Beth Din).

## STORAGE, HANDLING AND PACKAGING

- Stainless steel CIP cleaned food grade road tankers. Plastic nominal 1,000 litre food grade IBCs.
- Yeast is a living organism, so in order to ensure optimum performance and to minimise product spoilage, it must be stored at a temperature < 8 °C. Do not freeze.

**Physical:** 

Dry matter (m/m):

- When stored under these conditions, the product is stable for 2 weeks from the date of manufacture.
- This product must be handled with suitable due diligence and care for a raw material intended for use in a food manufacturing process.

#### Available in UK & Ireland only.

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