



DistilaVite™ GN

Complex yeast nutrient for successful alcohol fermentation

APPLICATIONS

- Yeast is a complex living organism and as such needs a balanced nutrient package to deliver high yield and a consistent congener profile. Lallemand Biofuels & Distilled Spirits studied the needs of yeast to propose a specific blended complex yeast nutrient, resulting in DistilaVite™ GN.
- DistilaVite GN can be used in beverage alcohol fermentation of various sugar-based feedstocks.
- Variables typically found in molasses can be corrected in part by DistilaVite GN's specific blend of nutrients therefore assisting distillers to obtain more consistent fermentations.
- DistilaVite GN does not contain any urea.

RESULTS WITH DISTILAVITE GN

The right dosage of DistilaVite GN during fermentation is important. Lallemand Biofuels & Distilled Spirits conducted trials to study the impact various dosages of DistilaVite GN has on ethanol concentration and ethanol production rates.

- DistilaVite GN addition rates below 150 ppm did not increase ethanol concentration significantly. With addition rates of 150 ppm and 250 ppm, the ethanol concentration increases significantly.
- The higher addition rates of DistilaVite GN increase fermentation rates significantly. At an addition rate of 75 ppm the fermentation rate dropped significantly.

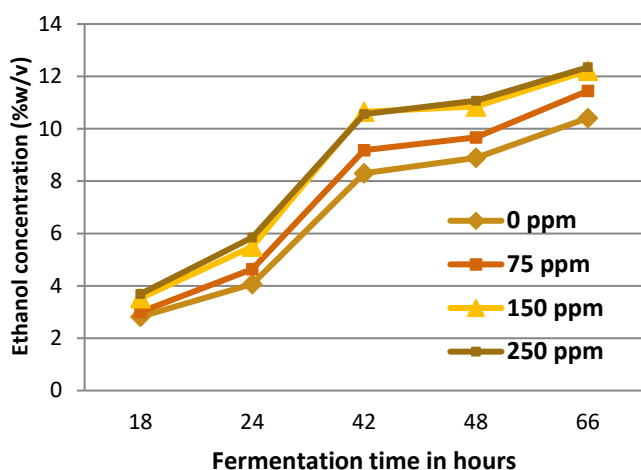


Figure 1: Impact of various dosages of DistilaVite GN on ethanol concentration. Yeast: DistilaMax SR. Values of duplicate fermentations. FAN > 250 ppm. Feedstock: sugar beet juice.

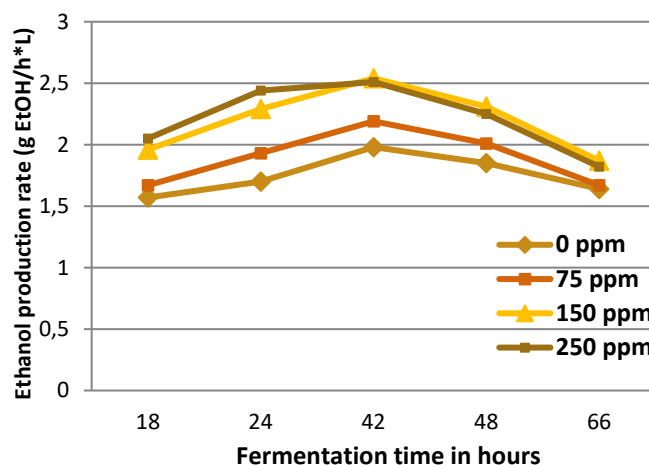


Figure 2: Ethanol production rates: g EtOH/h*L mash vs. fermentation time.



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CHARACTERISTICS

DistilaVite GN supplements a series of important nutrients and bio-factors:

- Di-Ammonium phosphate: to ensure the right level of free amino nitrogen.
- Magnesium sulphate: to help yeast develop an alcohol tolerance.
- Inactivated yeast: to absorb natural inhibitors and supply lipids and sterols necessary to yeast.
- Thiamine, folic acid, niacin, and calcium pantothenate: bio-factors for good growth and fermentation.

DOSAGE

- The optimal DistilaVite GN dosage is variable according to individual distillery production processes.
- Normal dose rate 0.25 - 0.35 grams per litre of mash (dosage: 250 - 350 ppm).

INSTRUCTIONS OF USE

- DistilaVite GN can be added to the propagator, to the fermenter at the start of fill, or part way through the fermentation when yeast budding begins to decline.
- Do not mix concentrated DistilaVite GN directly with yeast or add to dry yeast during rehydration.

STORAGE, HANDLING AND PACKAGING

- DistilaVite GN should be stored in a cool and dry area away from heat for maximum stability.
- Shelf Life: 4 years from date of production when stored in the above conditions.
- Packaging: DistilaVite GN is available 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.



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