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 starchbased 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 2: Glucose content (%) during the fermentation using DistilaMax HT. Trial, USA 2019 All the experiments were made in similar conditions. Control: average of the two experiments.





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CHARACTERISTICS

- Solids (dry weight): 95.5 +/- 2.5 %
 - Viable cells (CFU/g): $> 1 \times 10^{e} 10$
- 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 gr 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 production 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.







