

DistilaMax™ LS

Selected yeast for fermentation of fruit and other fructose substrates

APPLICATIONS

- DistilaMax™ LS has been selected especially for its strong competitive character and the high quality of the distilled spirits produced.
- DistilaMax LS has a short lag phase and a fast fermentation rate in a wide pH range (3.25 – 5.3).
- DistilaMax LS displays a good temperature tolerance (18 °C – 32 °C) it is this aspect that makes this strain a reference strain for the production of fruit brandies.
- DistilaMax LS is fructophilic, it is why this strain is recommended in the production of spirits made from fructose-based substrates.
- DistilaMax LS displays a low level of foam and acetic acid during the fermentation process.

RESULTS WITH DISTILAMAX LS

- During the fermentation of fruit, the pH can be low so it is important to use a yeast strain that works well on a wide pH range. Figure 1 shows DistilaMax LS works well at low pH (3.25) and also at higher pH (4.5); while exhibiting good kinetics throughout fermentation.
- Fruit brandies are produced with a wide range of fermentation temperatures so it is important to use a yeast strain which demonstrates a good temperature tolerance for this application. Figure 2 shows DistilaMax LS has excellent kinetics at two usual fermentation temperatures (20 °C and 28 °C).

Kinetic of fermentation with DistilaMax LS at pH 3.25 and 4.5, Temperature 28°C

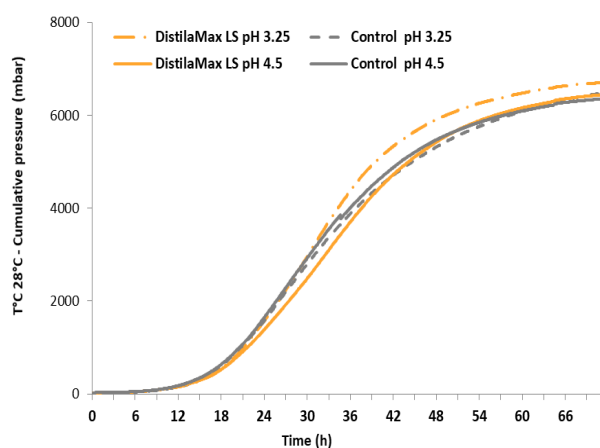


Figure 1: LBDS trial on apple juice, 2022.

Kinetic of fermentation with DistilaMax LS at Temperatures 20°C and 28°C, pH 4.5

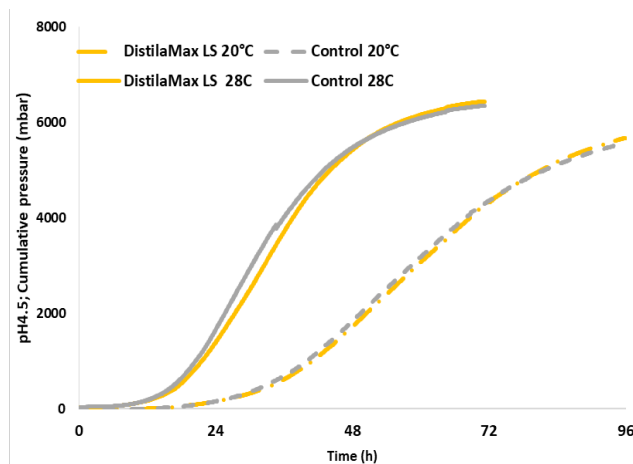


Figure 2: LBDS trial on apple juice, 2022.

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CHARACTERISTICS

- Solids (dry weight): 95.5 +/-2.5 %
- Viable cells (CFU/g): $> 1 \times 10^6$
- Total wild yeast (CFU/g): < 1000

DistilaMax LS is not genetically modified and is Kosher.

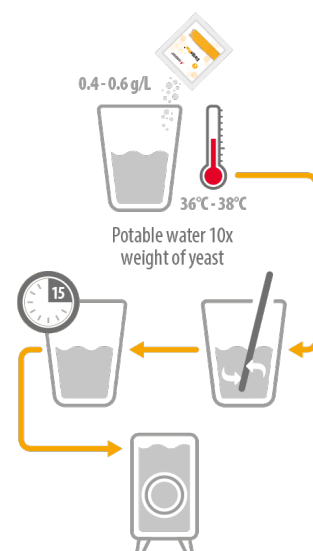
DOSAGE

- The optimal yeast dosage is variable according to individual distillery production processes.
- Normal dose rate 0.40 - 0.60 grams per litre of wash or juice (dosage: 400 - 600 ppm).

INSTRUCTIONS OF USE

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

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 LS 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 LS is available in vacuum-sealed foil bags in boxes of 20 x 500 g.

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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