

# DISTILAMAX<sup>®</sup> HT

Temperature stress tolerant yeast

Selected for its ability to produce low levels of congeners

Technical Data Sheet

## APPLICATIONS:

- DistilaMax<sup>®</sup> HT is an active dry yeast for use in many types of beverage alcohol fermentations and is especially suited for glucose based feedstocks (most grain and starch-based mashes).
- DistilaMax HT is recommended for use in the production of vodka, neutral spirits and light flavoured beverages, due to its low production of higher alcohols, aldehydes and esters.
- DistilaMax HT has been selected especially for its ability to give good fermentation kinetics even under high-stress conditions, including high fermentation temperatures, high-gravity mash and high alcohol concentrations.
- DistilaMax HT ferments well at temperatures up to 37°C and will continue to actively ferment at alcohol concentrations above 16 percent by volume.

## RESULTS WITH DISTILAMAX HT:

DistilaMax HT ferments well on starch feedstocks, leaving low levels of residual sugars due to its capacity to metabolize sugars until the end of fermentation.

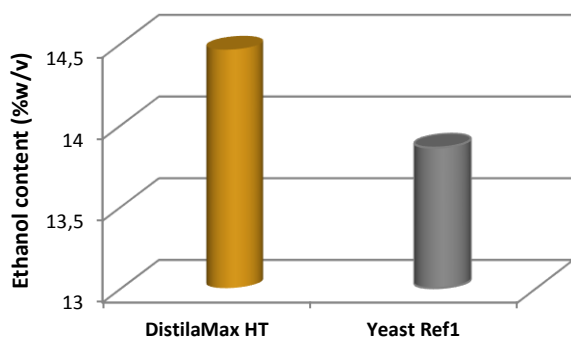


Figure 1: Trial on corn.

DistilaMax HT is recommended for use in the production of vodka and neutral spirits due to its ability to produce low levels of congeners.

In comparison with two yeasts of reference, the neutral spirit produced using DistilaMax HT contains very low levels of congeners, as shown in Figure 3.

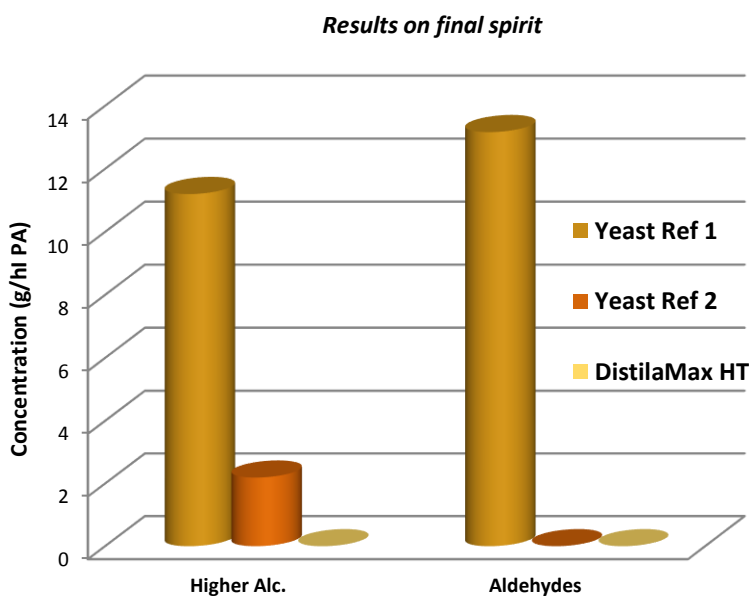


Figure 3: Results of trial made on starch feedstock for the production of rectified spirit, Kyrgyzstan, 2017.

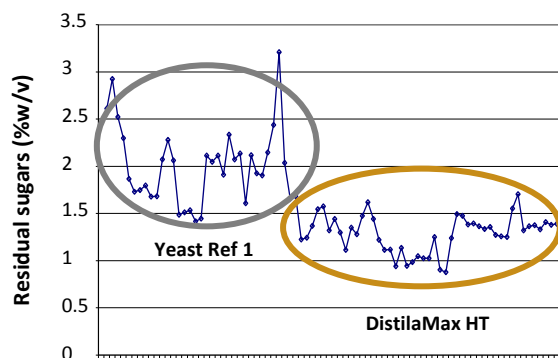


Figure 2: Level of residual sugars at the end of fermentation.



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## CHARACTERISTICS:

- Solids (Dry Weight): 95.5 +/-2.5%
- Viable Cells (CFU/g): >2x10e10
- Total Wild Yeast (CFU/g): <1000

DistilaMax HT is not genetically modified and is Kosher.

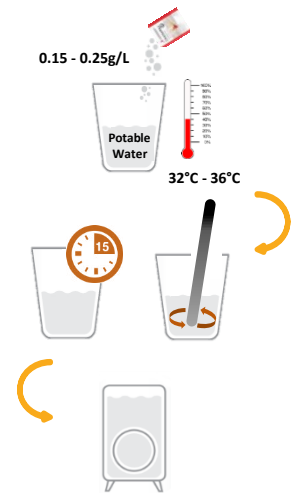
## DOSAGE:

- The optimal yeast dosage is variable according to individual distillery production processes.
- Normal dose rate 0.15 - 0.25 grams per litre of wort or beer (dosage: 150 - 250 ppm).

## 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 of 32°C - 36°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 the temperature difference.
5. Once the vacuum-sealed bag is open or broken, use yeast promptly.



## STORAGE, HANDLING & 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 date of manufacture if vacuum-seal is not broken.
- Packaging: DistilaMax HT is available in vacuum-sealed foil bags in 10 kilograms or boxes of 20 x 500 gram.

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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