

DISTILAMAX[®] NT

Yeast selected for use in the production of malt and grain Whisky

Technical Data Sheet

APPLICATIONS:

- DistilaMax[®] NT has been selected especially for its ability to ferment maltose, maltotriose and other sugars of malted barley and grain feedstock.
- DistilaMax NT displays a good alcohol tolerance and performs very well up to 12% v/v.
- DistilaMax NT is recommended for use in the production of whisky, by fermentation of wort made from malted barley or grain feedstock.
- DistilaMax NT produces a congener profile that is well- suited to malted barley whisky such as increased complexity and fruity characters even at high temperatures.

RESULTS WITH DISTILAMAX NT:

DistilaMax NT is used for the production of malted barley whisky where a fruity aroma is a desired characteristic no matter the temperature. Figures 1 and 2 show the comparison between DistilaMax NT and two other yeasts used in the Scotch Whisky industry in regards to the production of higher alcohols.

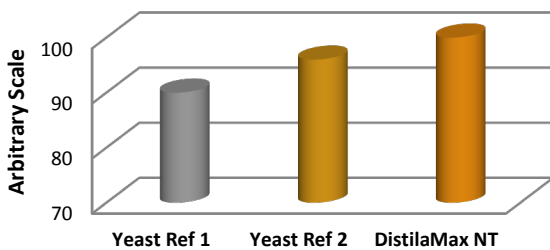


Figure 1: Higher alcohols with temperatures of fermentation up to 30°C. Trial, UNGDA, 2017.

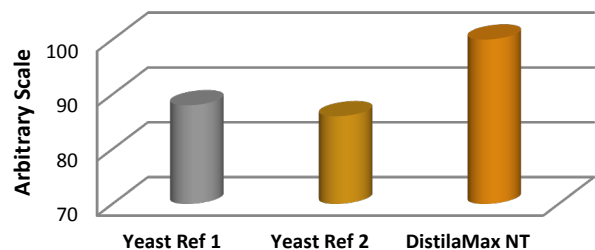


Figure 2: Higher alcohols with temperatures of fermentation up to 35°C. Trial, UNGDA, 2017.

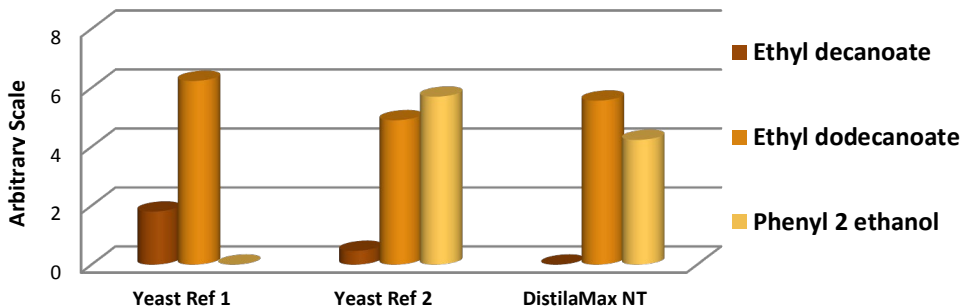


Figure 3: Production of esters and phenyl-2-ethanol at 30°C - 35°C in malted barley wort. Trial, UNGDA, 2016.

DistilaMax NT displays an interesting aromatic profile with complexity and intensity.

Figure 3 illustrates the production of esters and phenyl-2-ethanol by DistilaMax NT, in comparison with two other yeasts used in the whisky industry.



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CHARACTERISTICS:

- Solids (Dry Weight): 95.5 +/-2.5%
- Viable Cells (CFU/g): >1x10e10
- Total Wild Yeast (CFU/g): <1000

DistilaMax NT is not genetically modified and is Kosher.

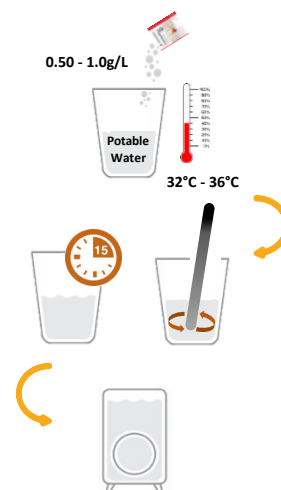
DOSAGE:

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of malted barley for whisky production: 0.50 - 1.0 grams per litre of wort (500 - 1000 ppm).

INSTRUCTIONS OF USE:

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax NT.

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 temperate 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 NT 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 NT is available in vacuum-sealed foil bags 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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