

DISTILAMAX[®] RM

Yeast selected in the Caribbean Isles for use in the production of Rum from cane juice and other cane juice-based spirits

Technical Data Sheet

APPLICATIONS:

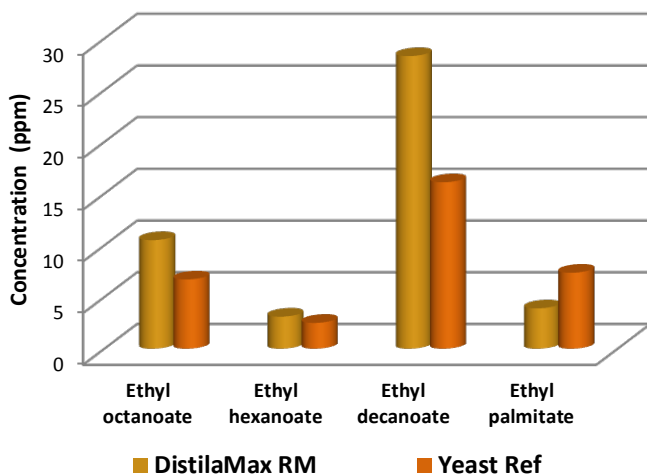
- DistilaMax[®] RM has been selected by INRA (Institut National de la Recherche Agronomique, France) in partnership with Lallemand.
- DistilaMax RM is a yeast isolated in a tropical region and demonstrates good tolerance to high fermentation temperatures and a wide pH range (3.3 – 5.3).
- The recommended fermentation temperature for DistilaMax RM is 25°C - 35°C.
- DistilaMax RM has been selected especially for the production of rum agricole and is recommended for use in the production of cane juice-based spirits, providing an excellent congener profile, aromatic complexity and quality of fermentation.
- DistilaMax RM fermentations consistently meet the minimum specifications for the production of rum agricole with the production of volatiles substances over 2250 ppm.

RESULTS WITH DISTILAMAX RM:

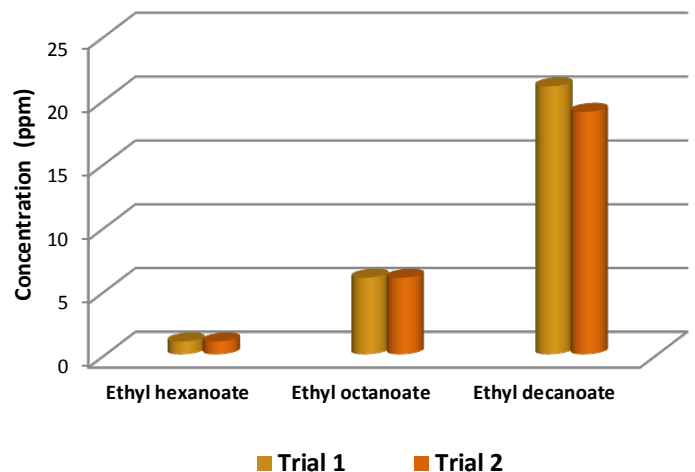
Rum that has been fermented using DistilaMax RM, compared to yeast commonly used in rum production, produces more ethyl octanoate, ethyl hexanoate, ethyl decanoate and key positive aromatic esters.

Rum produced using DistilaMax RM demonstrates consistent production of esters, therefore contributing to the rum's complexity and fruity characters.

Comparison of some key aromatic esters with DistilaMax RM and yeast reference



Concentration of key aromatic esters on 2 trials with DistilaMax RM



Figures 1 and 2: Results of INRA-Lallemand's selection of DistilaMax RM, Guadeloupe.

Ethyl octanoate: Floral like aroma
Ethyl decanoate: Pear - Fruity aroma

Ethyl hexanoate: Fruity aromas
Ethyl palmitate: Wax like aroma



Milwaukee, USA. Montreal, Canada. Fredericia, Denmark. Bangkok, Thailand.
craftdistillers@lallemand.com, www.lallemandcraftdistilling.com

V1 January 2019

DISTILAMAX[®] RM

Yeast selected in the Caribbean Isles for use in the production of Rum from cane juice and other cane juice-based spirits

Technical Data Sheet

CHARACTERISTICS:

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

DistilaMax RM is not genetically modified and is Kosher.

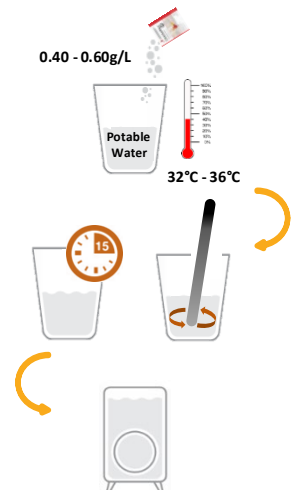
DOSAGE:

- Fermentation of cane juice – Direct pitching: 0.40 - 0.60 grams per litre of wash or juice (dosage: 400 - 600 ppm).
– Preparation of a levain (pied de cuve): 3.0 - 4.0 grams per litre of wash or juice (dosage: 3000 - 4000 ppm).
- The optimal yeast dosage is variable according to individual distillery production processes.

INSTRUCTIONS OF USE:

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

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 RM 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 RM 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.



Milwaukee, USA. Montreal, Canada. Fredericia, Denmark. Bangkok, Thailand.
craftdistillers@lallemand.com, www.lallemandcraftdistilling.com

V1 January 2019

