

DISTILAMAX[®] SR

Yeast selected on molasses for use in the production of
Rum and other molasses-based spirits

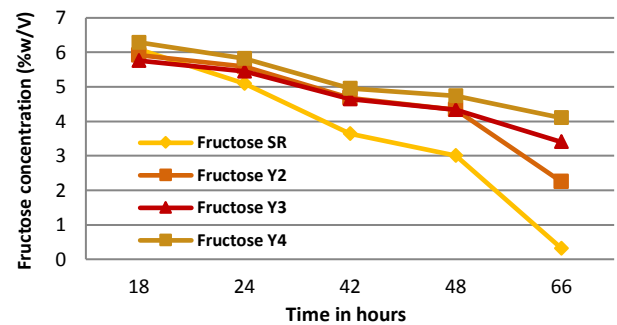
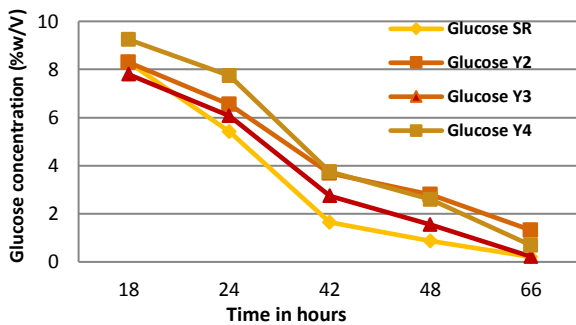
Technical Data Sheet

APPLICATIONS:

- DistilaMax[®] SR has been selected by UNGDA (Union Nationale des Groupements de Distillateurs d'Alcool, France) in partnership with Lallemand.
- DistilaMax SR can be used on sugar beet molasses, sugar beet juice and also on cane molasses.
- DistilaMax SR is positive for the RTM1 gene, making this strain tolerant to some of the inhibitory toxins that are present in molasses.
- DistilaMax SR displays good osmotic stress resistance, performing well on high solid matrices.
- DistilaMax SR demonstrates a good balance of glucose/ fructose uptake, as well as good stress resistance to sodium, organic acids and high temperatures.

RESULTS WITH DISTILAMAX SR:

Use of both fructose and glucose is important to obtain good yields in sugar-based substrates. Figures 1 and 2 show the uptake of glucose and fructose by various yeasts (DistilaMax SR, Y2, Y3 and Y4). Even if all yeasts tested metabolize the glucose similarly, fructose uptake is significantly superior with DistilaMax SR.



Figures 1 and 2: Trials made on thick sugar syrup 25° Brix. FAN>250 ppm. Internal study, LBDS.

In comparison with other yeasts, DistilaMax SR performs very well on molasses containing high concentrations of sugar. Figure 3 illustrates the superior fermentation kinetics of DistilaMax SR on molasses at 25 and 30.6 Brix.

Fermentation kinetic of DistilaMax SR and yeast ref 1 at 25 and 30.6 brix molasses

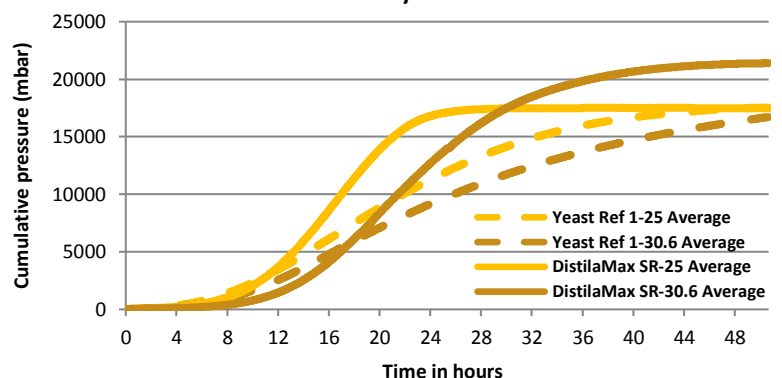


Figure 3: Internal study, LBDS.



LALLEMAND BIOFUELS
& DISTILLED SPIRITS

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CHARACTERISTICS:

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

DistilaMax SR is not genetically modified and is Kosher.

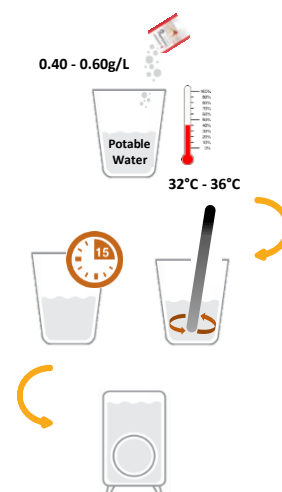
DOSAGE:

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of molasses: 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 SR.

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 SR 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 SR 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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