

DISTILAMAX[®] TQ

Fructophilic yeast selected for fermentation of fruit and agave

Technical Data Sheet

APPLICATIONS:

- DistilaMax[®] TQ has been selected especially for its ability to ferment glucose and fructose in high-stress conditions; this allows a good implementation in the must/wash, resulting in fermentation with low residual sugars and high ethanol content.
- DistilaMax TQ has the killer factor K2, enabling DistilaMax TQ to outcompete wild yeast in the fermentation.
- DistilaMax TQ displays good temperature tolerance (18°C - 35°C) and a short lag phase which limits the development of wild microorganisms.
- DistilaMax TQ is recommended for use in the production of tequila and fruit brandies.
- At low-temperature fermentation with the right nutrition, DistilaMax TQ produces fruity and floral aromatic profiles, which are well-suited for the production of brandy.
- At higher temperatures, DistilaMax TQ displays aromatic profiles which are well-suited for tequila such as increasing complexity and fruity characters.

RESULTS WITH DISTILAMAX TQ:

During the production of fruit-based brandies, DistilaMax TQ produces major aromatic compounds which confer a sound aromatic profile to the final product, as demonstrated in Figure 1.

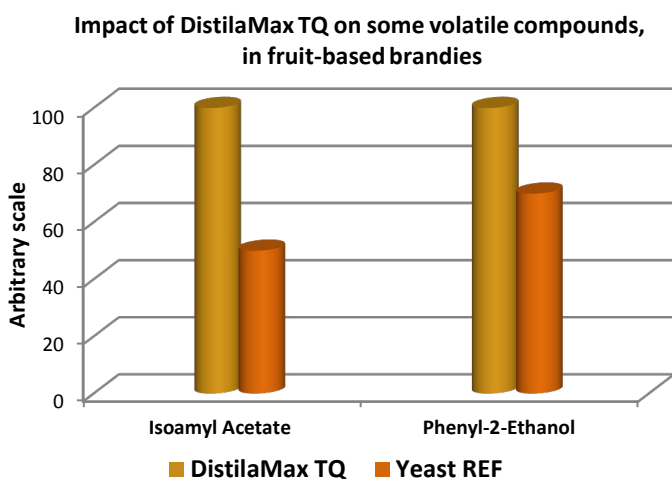


Figure 1: ICV trial, France, 1996.

In the production of tequila, high concentrations of phenyl-2-ethanol and esters are desired. In Figure 2, DistilaMax TQ produces more phenyl-2-ethanol and ethyl lactate compared to other yeasts used in the production of tequila.

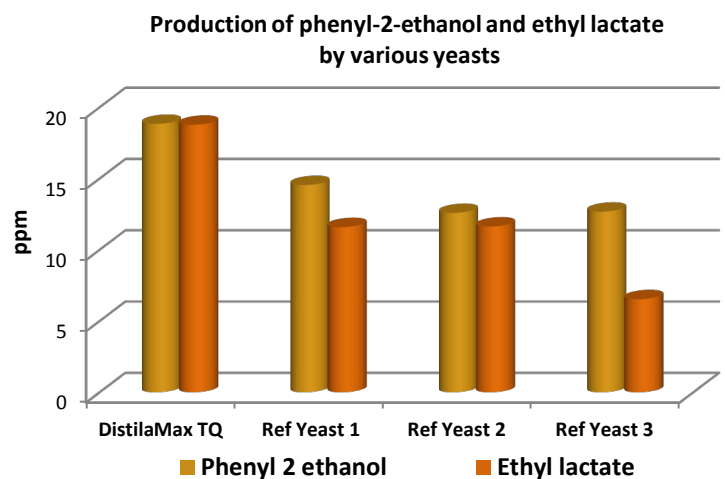


Figure 2: Lab trial, 2016.



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CHARACTERISTICS:

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

DistilaMax TQ is not genetically modified and is Kosher.

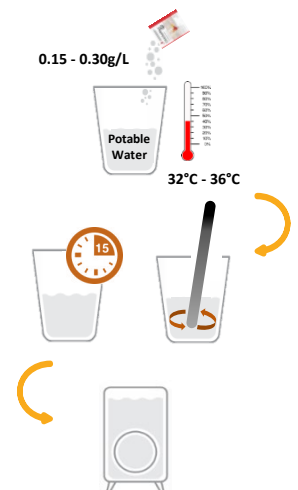
DOSAGE:

- The optimal yeast dosage is variable according to individual distillery production processes.
- Normal dose rate 0.15 - 0.30 grams per litre of wash or juice (dosage: 150 - 300 ppm).

INSTRUCTIONS OF USE:

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

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 TQ 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 TQ 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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