DistilaMax® GW is an active dry yeast recommended for use in the production of grain whisky by fermentation of wort made from wheat or maize. It contains a selected strain of *Saccharomyces cerevisiae* distillers’ yeast in a highly concentrated and stable form.

**product features**
DistilaMax® GW produces a spirit with a highly acceptable flavour profile, as adjudged by Grain Whisky Manufacturers.

DistilaMax® GW displays a good alcohol tolerance of up to 15% V/V.

DistilaMax® GW displays a congener profile suited to Grain Whiskys.

**description**
DistilaMax® GW contains a distillers’ strain of *Saccharomyces cerevisiae*. It contains a solids content of >92% by weight. The average number of live cells per gram is $1 \times 10^{10}$.

**applications**
DistilaMax® GW is suited for use in most grain whisky alcohol fermentations. It is intended for use in fermentations of wort made from wheat or maize.

Effective fermentation over a varied range of operational conditions pH tolerance from 3.5-6.0.

Temperature tolerance from 68°F to 91.4°F (20°C to 33°C).

**directions for use**
Rehydration: In order to restore the dried yeast to its fully active viable state, it is necessary to rehydrate the yeast as rapidly as possible by adding the yeast to 10 times its mass of water. The recommended dose is 1 gram of yeast/1 liter of wort at 96.8°F (36°C) with constant vigorous agitation. Stir for 5 minutes before adding the yeast to the washback.

Allowing the yeast to remain at 96.8°F (36°C) for longer than the stipulated time period can negatively affect alcohol yields.

**storage and handling**
DistilaMax® GW should be stored in a dry area away from extreme temperature variations and moisture for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**packaging**
- 500 gram vacuum-sealed pouches
- 10 kg vacuum-sealed foil bag

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DistilaMax® MW is an active dry yeast for use in the production of malt whisky by fermentation of wort made from malted barley. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form.

**product features**
DistilaMax® MW produces a spirit with a highly acceptable flavour profile, as adjudged by Malt Whisky Manufacturers.

DistilaMax® MW displays a good alcohol tolerance of up to 15% V/V.

DistilaMax® MW displays a congener profile suited to Malt Whiskys.

**description**
DistilaMax® MW contains a distillers’ strain of *Saccharomyces cerevisiae*. It contains a solids content of >92% by weight. The average number of live cells per gram is 1 X 10¹⁰.

**applications**
DistilaMax® MW is suited for use in most malt whisky alcohol fermentations. It is intended for use in fermentations of wort made from malted barley.

Effective fermentation over a varied range of operational conditions pH tolerance from 3.5-6.0.

Temperature tolerance from 68°F to 91.4°F (20°C to 33°C).

**directions for use**
Rehydration: In order to restore the dried yeast to its fully active viable state, it is necessary to rehydrate the yeast as rapidly as possible by adding the yeast to 10 times its mass of water. The recommended dose is 1 gram of yeast/1 liter of wort at 96.8°F (36°C) with constant vigorous agitation. Stir for 5 minutes before adding the yeast to the washback.

Allowing the yeast to remain at 96.8°F (36°C) for longer than the stipulated time period can negatively affect alcohol yields.

**storage and handling**
DistilaMax® MW should be stored in a dry area away from extreme temperature variations and moisture for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**packaging**
- 500 gram vacuum-sealed pouches
- 10 kg vacuum-sealed foil bag

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**DistilaMax® DS** is an active dry yeast for use in a wide range of grain and sugar-based beverage alcohol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers’ yeast in a highly concentrated and stable form.

**Product features**

DistilaMax® DS was selected for a rapid fermentation start and strong stress tolerance. A rapid start helps keep bacterial contaminants in check.

DistilaMax® DS has an increased tolerance to high mash gravity, high alcohol content and high acidity which helps to ensure optimal alcohol by enabling fermentation to finish even in adverse conditions.

DistilaMax® DS is well-suited to fermenting a broad range of mash styles and produces a congeners profile that can benefit spirits ranging from vodka and neutral grain alcohol, to base whiskies and light straight whiskies.

**Description**

DistilaMax® DS contains a distillers’ strain of *Saccharomyces cerevisiae*. It contains a solids content of >94% by weight. The average number of live cells per gram is $1 \times 10^{10}$.

**Applications**

DistilaMax® DS is suited for use in most beverage alcohol fermentations. It is intended for use in fermentations in the production of neutral and light flavored beverage spirits.

Effective fermentation over a varied range of operational conditions

- pH tolerance from 3.5-6.0
- Temperature tolerance from 88°F to 93°F (31.1°C to 33.9°C).

**Directions for use**

**Rehydration**

For best results, add to liquids at temperatures of 90°F to 105°F (32° to 40.5°C).

**Batch Fermentations**

Added directly to the fermentor at a rate of 1 to 2 pounds per 1,000 US gallons (10 to 25 grams per hectoliter). Lower levels can be used if there is a propagation or conditioning stage before the fermentor.

**Storage and handling**

DistilaMax® DS should be stored in a dry area away from extreme temperature variations and moisture for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**Packaging**

- 500 gram vacuum sealed pouches

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**DistilaMax® HT** is an active dry yeast for use in many types of beverage alcohol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers’ yeast in a highly concentrated and stable form. DistilaMax® HT was selected for its resistance to high fermentation temperatures, and also shows good tolerance to high-gravity mash and high alcohol concentrations. It ferments well at temperatures up to 98°F (37°C) and will continue to actively ferment at alcohol concentrations above 16 percent by volume.

**Product Features**
High temperature tolerance enables fermentations to be controlled at higher temperature, which can result in shorter fermentation times. It also helps to insure against over-heating of fermentation when using fermentors with undersized coolers or no cooling capabilities.

High gravity fermentations can be used to increase alcohol volume throughput and effectively increase fermentation capacity in a distillery. In addition, by producing more alcohol from the same volume of mash, energy costs per unit of alcohol are lowered.

**Specifications**
DistilaMax® HT contains a selected strain of *Saccharomyces cerevisiae* distillers’ yeast.

**Applications**
DistilaMax® HT is intended for use in a wide range of beverage alcohol fermentations. It ferments well at temperatures up to 98°F (37°C) and in a pH range of 3.5-6.0.

**Directions for Use**
DistilaMax® HT can be added directly to the fermentor at a rate of 1 to 2 pounds per 1,000 US gallons (10 to 25 grams per hectoliter). Lower levels can be used if there is a propagation or conditioning stage before the fermentor.

**Storage and Handling**
DistilaMax® HT should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**Packaging**
- 500 gram vacuum-sealed pouches
- 10 kg vacuum-sealed foil bag

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**DistilaMax® LS**

**DistilaMax® LS** active dry yeast is a selected strain of *Saccharomyces cerevisiae bayanus* isolate from Champagne that was selected for use in the production of tequila, fruit brandies and neutral grain spirits. DistilaMax® LS produces a broad spectrum of flavor congeners and gives a desirable taste profile on many different substrates, giving it a wide range of distilling applications.

**Product features**

DistilaMax® LS displays a wide range of temperatures for fermentation including low temperatures. However, highest alcohol production yields at temperatures between 86°F to 95°F (30°C to 35°C).

It demonstrates a short lag phase, which helps it compete against contaminant bacteria and has a fast fermentation rate in a wide pH range.

DistilaMax® LS has a lower nitrogen need than other distillers strains.

It ferments well at low temperatures and is effective at restarting stuck fermentations.

High alcohol tolerance up to 18%.

Low O2 requirement (especially at low T°).

Low to average production of volatile acidity.

**Specifications**

DistilaMax® LS is an active dry yeast strain of *Saccharomyces cerevisiae bayanus*.

**Applications**

DistilaMax® LS is a robust yeast that is used both in batch and semi-continuous fermentations.

**Directions for use**

It is recommended to rehydrate the yeast before utilization. To rehydrate, add yeast to a 10X volume of fresh water at 104°F (40°C), then stir and allow to stand for 15 minutes.

Pitching rates will depend on the process, but generally range between 25 and 40g/hl. Lower levels can be used if there is a conditioning stage before the fermentor. If added straight to the fermentor, temperature should be between 86°F to 95°F (30°C to 35°C).

**Storage and handling**

DistilaMax® LS active dried yeast should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**Packaging**

- 500 gram vacuum-sealed pouches

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DistilaMax® RM (493 EDV) active dry yeast is a strain of *Saccharomyces cerevisiae* that was selected for use in the production of rum and other cane-based spirits. Isolated in a tropical region from cane molasses, this strain demonstrates high temperature tolerance and provides a desirable congener profile for the production of rum, aguardiente and rhum agricole.

**product features**
DistilaMax® RM displays highest alcohol production yields at temperatures between 86°F to 95°F (30°C to 35°C). It demonstrates a short lag phase, which helps it compete against contaminant bacteria. It also possesses a killer factor activity that helps keep wild yeast in check.

As a producer of low levels of acetaldehyde and amyl alcohols, and supporting the synthesis of ethyl esters of short chain fatty acids, DistilaMax® RM provides desirable smoothness and classic fruitiness to beverage spirits.

**specifications**
DistilaMax® RM is an active dry yeast strain of *Saccharomyces cerevisiae*.

**applications**
DistilaMax® RM is a robust yeast that is used both in batch and semi-continuous fermentations. DistilaMax® RM provides classic rum flavor characteristics and is recommended for the production of rum, aguardiente and rhum agricole.

**directions for use**
It is recommended to rehydrate the yeast before utilization. To rehydrate, add yeast to a 10X volume of fresh water at 104°F (40°C), then stir and allow to stand for 15 minutes. Pitching rates will depend on the process, but generally range between 10 and 50g/hl. Lower levels can be used if there is a conditioning stage before the fermentor. If added straight to the fermentor, temperature should be between 86°F to 95°F (30°C to 35°C).

**storage and handling**
DistilaMax® RM active dry yeast should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**packaging**
• 500 gram vacuum-sealed pouches

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DistilaMax® SR active dry yeast is a strain of *Saccharomyces cerevisiae* that has been specially selected for use in sugar fermentations. It is effective for the fermentation of sugar cane and sugar beet products, including juice, molasses and mixed substrates.

**Product Features**
DistilaMax® SR exhibits a short lag phase and demonstrates a tolerance to high osmotic pressure. It also shows good resistance to the Maillard reaction byproducts found in molasses that inhibit the activities of many yeast strains. A producer of low levels of fusel oils, DistilaMax® SR is well-suited to the production of neutral cane and neutral beet spirits, as well as light rums.

**Specifications**
DistilaMax® SR contains an active dry yeast strain of *Saccharomyces cerevisiae*.

**Applications**
DistilaMax® SR is a robust yeast that is used in batch and semi-continuous fermentations. DistilaMax® SR produces low levels of higher alcohols, making it a good choice for production of neutral spirits and light spirits from sugar substrates.

**Directions for Use**
It is recommended to rehydrate the yeast before utilization. To rehydrate, add yeast to a 10X volume of fresh water at 104°F (40°C), then stir and allow to stand for 15 minutes. Pitching rates will depend on the process, but generally range between 10 and 50g/hl. Lower levels can be used if there is a conditioning stage before the fermentor. If added straight to the fermentor, temperature should be between 86°F to 95°F (30°C to 35°C).

**Storage and Handling**
DistilaMax® SR should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

**Packaging**
- 500 gram vacuum-sealed pouches
- 10 kg vacuum-sealed foil bag

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