

DistilaMax™ SR



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 strain of *Saccharomyces cerevisiae* yeast.

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 40°C (104°F), 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 30 and 35°C (86-95°F).

storage and handling

DistilaMax™ SR should be stored in a cool, dry area away from heat from 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 boxes

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