

Nutri-Plex Omni™

Yeast Nutrient Complex

Nutri-Plex Omni is a yeast nutrient for general use in ethanol fermentations and enhances performance of TransFerm yeast products. It contains a proprietary blend of enzymes, trace minerals and assimilable nitrogen to provide yeast with the correct nutrient balance for growth, reproduction and glucose utilization in everyday fermentation.

CHARACTERISTICS

Nutri-Plex Omni contributes higher levels of sterols and unsaturated fatty acids. (Important for cell wall components)

- assist in yeast budding

Maintains yeast in their rapid growth phase through more of the fermentation. Higher concentrations of more actively growing yeast

- produce ethanol faster
- consume sugars more efficiently
- leave less residual sugar at the end of fermentation

No adverse effects on co-products

- may improve consistency and composition by reducing residual sugars

Minerals are extremely important in helping with the cell wall and assisting with cell stress such as helping the yeast cell cope with osmotic pressure.

INGREDIENTS

Coarse brown powder containing enzymes, trace minerals, and assimilable nitrogen.

APPLICATIONS

Nutri-Plex Omni is used to enhance yeast health and fermentation performance. It is intended for use in molasses ethanol fermentations. Works well in a pH range of 3.5 - 6.0. However, a pH of 3.5 - 4.5 is optimal for fermentation. Nutri-Plex Omni can be used to replace other yeast nutrients such as ammonia and urea.

PACKAGING

Available in 25 kg (55.12 lb) totes

DIRECTIONS FOR USE

Nutri-Plex Omni can be added to the propagator, to the fermentor at start of fill, or part way through the fermentation when yeast budding begins to decline. Use 479.2 g - 719.0 per 1000 L (4 - 6 lb per 1000 US gal). Typical dosage is 500 ppm in propagation or fermentation depending on solid levels.

Contact your Lallemand Biofuels & Distilled Spirits Technical Representative for more details.

STORAGE & HANDLING

Nutri-Plex Omni should be stored in a cool, dry area for maximum stability. For best results, do not store directly on the ground. When stored under these conditions, the product is stable for 18 months from the date of manufacture.

REGULATORY & CERTIFICATIONS

Kosher

PRECAUTIONS

Color may vary per batch, but in no way affects the performance of the product.