DistilaMax[®] DS



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.

characteristics

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, low pH, 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 congener profile that can benefit spirits ranging from vodka and neutral grain alcohol, to base whiskies and light straight whiskies.

ingredients

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 1×10^{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 32°C 36°C (89.9°F 96.8°F)

packaging
500 g vacuum sealed pouches

directions for use

Rehydration

For best results, add to liquids at temperatures of 32°C - 36°C (89.6°F - 96.8°F).

Batch Fermentations

Add directly to the fermentor at a rate of 10 -25 g per hectoliter (1 - 2 lbs per 1,000 US gal). Lower levels can be used if there is a propagation or conditioning stager 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.

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