

AYF 1177™ is a yeast nutrient for use in fuel ethanol and beverage alcohol fermentations. It contains a proprietary blend of natural enzymes and trace minerals to provide yeast with the correct nutrient balance. Improved yeast health results in higher yeast counts, faster fermentations, lower glycerol production, and high alcohol yields. AYF 1177 does not contain urea and is suitable for use in beverage alcohol production. AYF 1177 can be used to replace other yeast nutrients such as ammonia and urea. It has no adverse effects on the drying process or on the composition of distillers' dried grains or other byproducts.

SPECIFICATIONS

AYF 1177 is a light-colored brown liquid.

APPLICATIONS

AYF 1177 is intended for use in fuel ethanol and beverage alcohol fermentations using corn, milo, or other whole grain mash.

DIRECTIONS FOR USE

AYF 1177 can be added to the propagator or the fermenter. Use 0.008% to 0.015% by weight of grain in the final fermenter.

STORAGE AND HANDLING

AYF 1177 should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for six months from the date of manufacture. Mix gently before use to assure uniformity.

PRECAUTIONS

Avoid contact with skin or eyes.

PACKAGING

5-gallon pail
55-gallon drum
275-gallon tote

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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