

DistilaMax™ HT



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 (38°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 (38°C) and in a pH range of 3.5 to 6.0.

directions for use

DistilaMax™ HT can be added directly to the fermenter 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 fermenter.

storage and handling

DistilaMax™ HT 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

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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