

Distilavite™ VM



DISTILAVITE™ VM yeast nutrient is intended for use in beverage alcohol fermentations. It contains a proprietary blend of enzymes, inorganic nitrogen, organic nitrogen and trace minerals to provide yeast balanced nutrients for growth and reproduction.

product features

DISTILAVITE™ VM yeast nutrient increases yeast budding and maintains yeast in their rapid growth phase through more of the fermentation. Higher concentrations of more actively growing yeast produce alcohol faster, consume sugars more efficiently, and leave less residual sugar at the end of fermentation. DISTILAVITE™ VM yeast nutrient has no adverse effects on byproducts and may improve their production and composition by reducing residual sugars. DISTILAVITE™ VM yeast nutrient does not contain urea and is therefore suitable for beverage alcohol production.

specifications

DISTILAVITE™ VM yeast nutrient is a coarse brown powder.

applications

DISTILAVITE™ VM yeast nutrient is intended for use in beverage alcohol fermentations using grain or molasses.

directions for use

DISTILAVITE™ VM yeast nutrient can be added during yeast conditioning (propagator), to the fermentor at start of fill or part way through fermentation when yeast budding begins to decline.

Use 1-2 lbs per 100 barrels.

Distilling (Molasses): 2-4 ounces per 1,000 gallons
Distilling (Grain): 2-4 ounces per 1,000 gallons

storage and handling

DISTILAVITE™ VM yeast nutrient should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for eighteen months from the date of manufacture.

precautions

This product contains enzymes and must be handled with care to avoid unnecessary dust generation. Wear protective gear when handling this product. Do not inhale dust. Avoid contact with skin or eyes.

packaging

- Water soluble bags in 50 pound cartons
- 500 gram jar

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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