

INTRODUCTION

THERMOSACC® GOLD is a fresh, crumble yeast specifically designed for use in fuel ethanol fermentations. It contains a specifically selected strain of *Saccharomyces cerevisiae* distillers yeast designed to withstand the rigors of fermentation.

PRODUCT FEATURES

- Lower residuals sugars at the end of fermentation
- Lower glucose at the end of fermentation
- Withstands higher fermentation temperatures
- Produces at higher alcohol concentrations
- Tolerates higher levels of organic acids leading to enhanced stress tolerance
- Has not been dehydrated or dried.
- Shorter lag phase results in quicker starting fermentations compared to dry yeast.

High concentrations and optimal temperatures improve productivity and efficiency by producing more alcohol in less time.

DESCRIPTION

THERMOSACC® GOLD is a crumbled, compressed fresh yeast with a solids content of 35–40% by weight and has a viability of >95%. The average number of live cells per gram is 2×10^{10} (dry matter basis). Certificate of Analysis available upon request.

APPLICATIONS

THERMOSACC® GOLD is intended for use in fuel ethanol fermentations.

- Ferments at temperatures up to 104°F (40°C) for short periods of times. However, temperatures of 93-98°F (34–37°C) are generally recommended.
- Ferments well at pH range of 3.5 to 6.0. However a pH of 3.5-4.5 is more optimal for fermentation.
- Can achieve alcohol concentrations of more than 20% by volume (16% by weight) dependant on operational parameters. Can be dosed at equivalent rate as active dry yeast due to higher cell viability combined with the lack of hydration requirement.
- Due to the lack of product drying, shorter propagation times should be utilized.

DIRECTIONS FOR USE

Batch Fermentations

THERMOSACC® can be added directly to the fermentor at a rate of 1 to 2 pounds per 1,000 US gallons.

Lower levels can be used if there is a propagation or conditioning stage before the fermentor.

STORAGE AND HANDLING

THERMOSACC® GOLD should be kept refrigerated at 34° to 38°F (1° to 3°C). When stored under these conditions, the product is stable for six weeks from the date of manufacture.

Ideally, bags should be kept up off the floor to avoid mold formation from moisture seepage into bags.

Supplied cooler lease program available. See your LET Technical Representative for more details.

PACKAGING

50 lb (22.68 kg) polyethylene-lined kraft bags.
40 bags per pallet.

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.

