

THERMOSACC® is a fresh yeast for use in fuel ethanol and beverage alcohol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers yeast in a highly active form. THERMOSACC was selected for use in high-gravity fermentations at high temperatures and high sugar and alcohol concentrations. It works well at temperatures up to 98°F (38°C) and alcohol concentrations of more than 20% by volume (16% by weight). High concentrations and temperatures improve productivity and efficiency by producing more alcohol in less time. THERMOSACC tolerates high levels of organic acids and is well suited to use in “zero discharge” fuel ethanol plants. THERMOSACC produces a low level of fermentation by-products and is suitable for many types of beverage alcohol.

SPECIFICATIONS

THERMOSACC is a crumbled, compressed fresh yeast with a solids content of 40–50% by weight and has a viability of more than 90%.

APPLICATIONS

THERMOSACC is intended for use in fuel ethanol and 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

THERMOSACC can be added directly to the fermenter 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 fermenter.

STORAGE AND HANDLING

THERMOSACC should be kept refrigerated at 34° to 40°F (1° to 4°C). When stored under these conditions, the product is stable for six weeks from the date of manufacture.

PACKAGING

50 lb polyethylene-lined kraft bags.

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.

