

DistilaMax NT

Yeast selected for use in the production of grain and malt Whisky

APPLICATIONS

- DistilaMax NT is widely used in Scotland, where this strain has been selected especially for its ability to ferment maltose, maltotriose and other sugars of malted barley and grain feedstock.
- DistilaMax NT is recommended for use in the production of whisky, by fermentation of wort made from malted barley or grain feedstock. DistilaMax NT displays a good alcohol tolerance and performs well up to 12 % v/v.
- DistilaMax NT produces a congener profile that is well- suited to malted barley whisky such as increased complexity and fruity characters even at high temperatures.

RESULTS WITH DISTILAMAX NT

- DistilaMax NT is used in a lot of distilleries in Scotland and all over the world for the production of malted barley and grain whisky where a fruity aroma is a desired characteristic no matter the temperature. **Figures 1 and 2** show the comparison between DistilaMax NT and two other yeasts used in the Scotch Whisky industry in regards to the production of higher alcohols.
- DistilaMax NT displays an interesting aromatic profile with complexity and intensity. **Figure 3** illustrates the production of esters and phenyl-2-ethanol by DistilaMax NT, in comparison with two other yeasts used in the whisky industry.

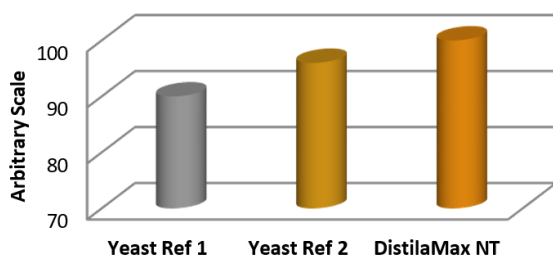


Figure 1: Higher alcohols with temperatures of fermentation up to 30°C. Trial, UNGDA, 2017.

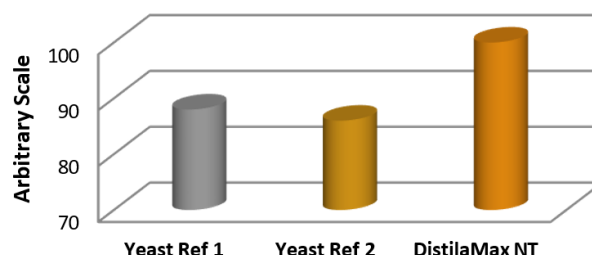


Figure 2: Higher alcohols with temperatures of fermentation up to 35°C. Trial, UNGDA, 2017.

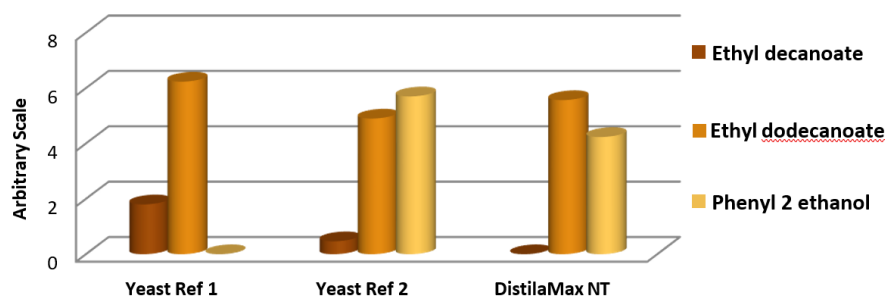


Figure 3: Production of esters and phenyl-2-ethanol at 30°C - 35°C in malted barley wort. Trial, UNGDA, 2016.

Ethyl decanoate: Floral-like aromas
 Ethyl dodecanoate: Soap-like notes
 Phenyl-2-ethanol: Rose-like aroma

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CHARACTERISTICS

- Solids (dry weight): 95.5 +/-2.5 %
- Viable cells (CFU/g): $> 1 \times 10^{10}$
- Total wild yeast (CFU/g): < 1000

DistilaMax NT is not genetically modified and is Kosher.

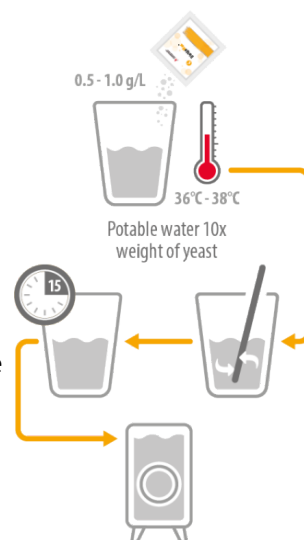
DOSAGE

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of malted barley for whisky production: 0.50 - 1.0 grams per litre of wort (500 - 1000 ppm).

INSTRUCTIONS OF USE

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax NT:

1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water; the water should be 10 x the weight of the yeast, and at a temperature between 36 °C – 38 °C.
3. Suspend contents carefully by gently stirring and then wait for 15 - 20 minutes maximum (minimum 10 minutes) before moving onto the next step.
4. Add this preparation to the wash. If there is a temperature difference of more than 8 °C between the wash to be inoculated and the rehydration solution, add some wash slowly into the rehydration solution to reduce this temperature difference.
5. Once the sealed-vacuum bag is open or broken, use yeast promptly.



STORAGE, HANDLING AND PACKAGING

- DistilaMax NT should be stored in a cool and dry area away from heat and direct sunlight for maximum stability.
- Shelf life: 3 years from the date of manufacture if the vacuum-seal is not broken.
- Packaging: DistilaMax NT is available in vacuum-sealed foil bags in 10 kilograms or boxes of 20 x 500 grams.

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