

DistilaMax SR

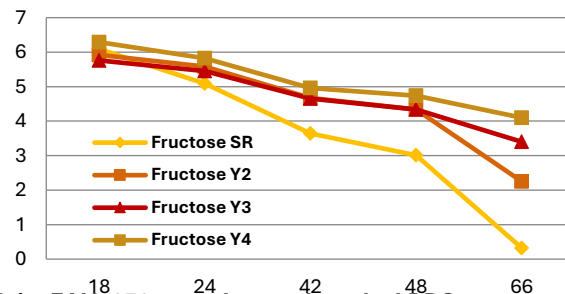
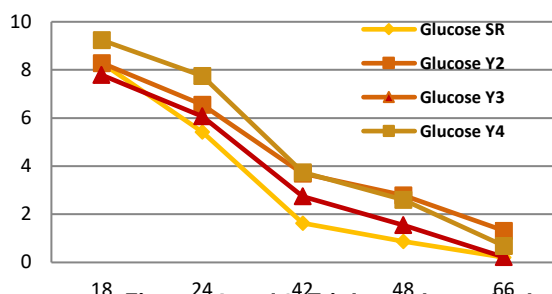
**Yeast selected on molasses for use in the production of Rum
and other molasses-based spirits**

APPLICATIONS

- DistilaMax SR has been selected by UNGDA (Union Nationale des Groupements de Distillateurs d'Alcool, France) in partnership with Lallemand.
- DistilaMax SR can be used on sugar beet molasses, sugar beet juice and also on cane molasses.
- DistilaMax SR is positive for the RTM1 gene, making this strain tolerant to some of the inhibitory toxins that are present in molasses.
- DistilaMax SR displays good osmotic stress resistance, performing well on high solid matrices.
- DistilaMax SR demonstrates a good balance of glucose/ fructose uptake, as well as good stress resistance to sodium, organic acids and high temperatures.

RESULTS WITH DISTILAMAX SR

- Use of both fructose and glucose is important to obtain good yields in sugar-based substrates. **Figures 1 and 2** show the uptake of glucose and fructose by various yeasts (DistilaMax SR, Y2, Y3 and Y4). Even if all yeasts tested metabolize the glucose similarly, fructose uptake is significantly superior with DistilaMax SR.
- In comparison with other yeasts, DistilaMax SR performs very well on molasses containing high concentrations of sugar. **Figure 3** illustrates the superior fermentation kinetics of DistilaMax SR on molasses at 25 and 30.6 Brix.



Figures 1 and 2: Trials made on thick sugar syrup 25° Brix. FAN > 250 ppm. Internal study, LBDS.

Fermentation kinetic of DistilaMax SR and yeast ref 1 at 25 and 30.6 brix molasses

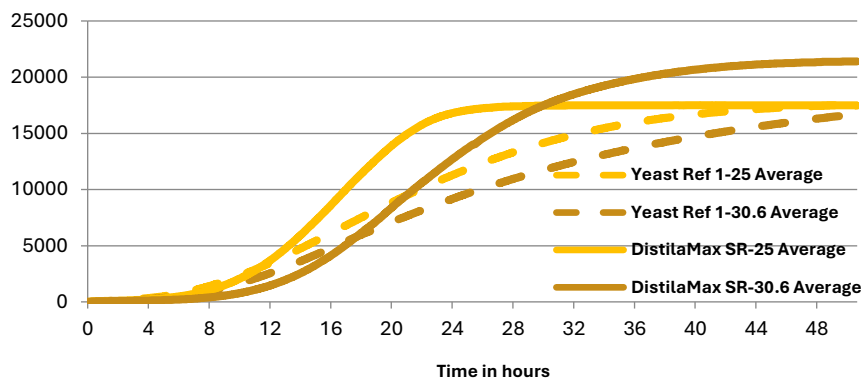


Figure 3: Internal study, LBDS.

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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 SR is not genetically modified and is Kosher.

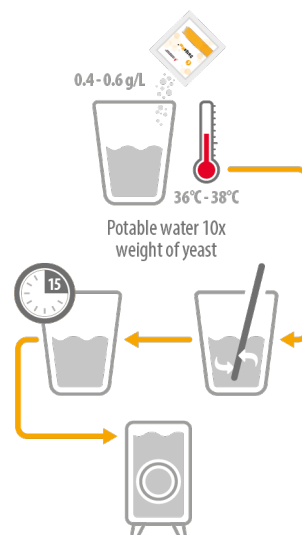
DOSAGE

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of molasses: 0.40 - 0.60 grams per litre of wash or juice (dosage: 400 - 600 ppm).

INSTRUCTIONS OF USE

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

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 SR 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 RM is available in vacuum-sealed foil bags in 10 kilograms or boxes of 20 x 500 grams.

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