

# Super alcohol active dry yeast

## (starch base)

### Product introduction

The product is made of specifically selected high-quality alcohol yeast strains with compound nutrient agents, and is applicable when adopt corn, wheat and cassava as raw materials for alcohol high gravity fermentation. This product is suitable for alcohol and fuel ethanol production in the method of fermentation with the characteristics of strong reproductive ability, high fermentation speed, high tolerance to high ethanol concentration, etc. The product can shorten the fermentation time, and realize the fermentation of alcohol with high concentration.

**Applicable raw materials: corn, cassava, wheat and other starch based materials.**

### Product characteristics

1. Ethanol tolerance  $\leq 23\%$  (v/v)
2. Temperature tolerance 80°F-108°F (28-42°C), the optimal fermentation temperature is 90°F-93°F (32-34°C).
3. pH tolerance 3.5-5.5, the optimal fermentation pH is 4.5-5.5.
4. The cycle of alcohol fermentation is appropriately shortened, 60-65 hours for batch fermentation, 55-60 hours for continuous fermentation.

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Moisture % $\leq$	6.5
The rate of living yeast cell % $\geq$	80.0
Total yeast Count ( $10^8/g$ ) $\geq$	200
Salmonella	Negative



## Advantages of high gravity fermentation

- 1.Reduce energy consumption. Upon the verification, the alcohol content is increased by 10%, and the steam consumption is reduced by about 300kg.
- 2.Reduce process water consumption, reduce 1-2 tons for each ton of alcohol, and reduce waste water treatment cost.
- 3.Improve equipment efficiency.

## Application

### Direct add yeast in fermentation tank

Each liter of mash is added with 0.25-0.3g of dry yeast, and the initial cell count of fermentation mash reaches 5 million /ml.

#### Characteristics:

Simple operation, simplified flow.

Favorable for stable control.

The probability of bacterial infection is reduced.

### Propagation in culture tank

When the equipment and process allow, on the basis of strictly controlling bacterial infection and providing the yeast with the required nutrition, inoculate to ferment after culturing for 8-10 hours, so as to relatively reduce the yeast consumption. In consideration of the aging and degeneration of yeast in the culture process, the optimal inoculation replacement cycle shall be 72 hours.

**Specification:** 5kg\*2/carton

#### **Storage condition and shelf life:**

Vacuum aluminum foil packaging, store in low temperature and dry place, with the shelf life of 12 months.

#### **Angel Yeast Co., Ltd.**

168 Chengdong Avenue, Yichang, Hubei 443003, P.R.China

Tel:+86 717 6353619, 6369520

Email : ethanol@angelyeast.com

Website : en.angelyeast.com