



Active Dry Yeast

Thermal Tolerance Alcohol

Tequila/Mezcal



Characteristics

- Temperature tolerance 42°C (108°F), be realized at 82°F-108°F.
- **Ethanol tolerance:** ≤17% (v/v).
- Stable fermentation ensures stable production.
- **Acid tolerance:** high resistance to acid, produce gas when PH is 2.5, which is favorable for controlling prevent bacteria contamination and improving alcohol productivity.
- High osmotic pressure tolerance. 60% glucose max.
- Strong reproductive ability, small consumption.

Active Dry Yeast Thermal Tolerance Alcohol has excellent high-temperature-resistance and alcohol fermentation ability, it can ferment stably and is suitable for various starch-based and saccharine-based raw materials.

INTRODUCTION

This product is a high-temperature-resistant *Saccharomyces cerevisiae*. It is suitable for stable fermentation of various raw materials and has the characteristics of high temperature resistance, fast fermentation speed and excellent fermentation performance.

Applicable raw materials: suitable for various raw materials such as corn, wheat, agave molasses, millet, cassava, and high fructose corn syrup.

APPLICATION

- **Direct pitching (no propagation)**
Add 200–500 g of active dry yeast per cubic meter of mash, to ensure that the initial cell count in the fermentation broth can reach 5 million per milliliter or above.
- **Indirect pitching (short propagation)**
When the equipment and process allow, based on strictly controlling bacterial infection and providing the yeast with the required nutrition, to relatively reduce the yeast consumption.
- **Application Points**
 1. Hydration/Blend Tank 35°C-38°C (95°F-100°F), the dry yeast is hydrated for 15-30 minutes with 5-10 times the amount of water.
 2. Propagation Tank 30°C (86°F). Fermentation Tank 30°C-35°C (86°F-95°F)
 3. Can ferment at temperatures up to 42°C (108°F) for very short periods of time. However, temperatures of 30°C-33°C (86°F-91°F) are generally recommended.
 4. Ferments well at pH range of 3.5 to 6.0. However, a pH of 3.5-4.5 is optimal for fermentation.

SPECIFICATION:

5kg*2/carton, 10kg*1/carton

STORAGE AND SHELF LIFE:

Vacuum aluminum foil packaging, store in low temperature and dry place, with the shelf life of 24 months.