


# Fermentation Science Distilled to Perfection

## Angel Yeast Global Bio-Innovator

Angel transforms nature's potential through microbial innovation. As a biotechnology company with 33 global production bases, we craft natural fermentation solutions that power food, nutrition, and sustainable industries across 170+ countries.

 PRODUCTS AVAILABLE IN **170+** COUNTRIES
  **33** PRODUCTION BASES

## For Spirits Visionaries

 **Precision yeast strains**

 **GRAS-certified solutions enhancing**

- Flavor architecture
- Fermentation efficiency
- Process consistency

 **Global R&D support for craft distilleries to industrial producers**

## Whisky Distilling Ingredients Quick Reference Table

Products		Features	Applications
Single Malt Whiskey Yeast	W-19	<ul style="list-style-type: none"> <li>• Fast fermentation and high alcohol yield</li> <li>• Broad raw material adaptability</li> <li>• Efficient sugar utilization, low residual sugar</li> </ul>	<ul style="list-style-type: none"> <li>• Malt/Grain whisky fermentation</li> <li>• High-efficiency ethanol production</li> </ul>
	AM-1	<ul style="list-style-type: none"> <li>• Rich Scotch-style malt whisky flavor</li> <li>• Strong maltose absorption and high wort utilization</li> <li>• Mellow, full-bodied spirit</li> </ul>	<ul style="list-style-type: none"> <li>• Traditional malt whisky production</li> <li>• Flavor-focused craft distilling</li> </ul>
	<b>NEW</b> AM-MAX	<ul style="list-style-type: none"> <li>• Rapid, vigorous fermentation</li> <li>• Complex ester formation with floral &amp; fruity notes</li> <li>• Elegant and aromatic new-make spirit</li> </ul>	<ul style="list-style-type: none"> <li>• Premium and fruit-forward malt whisky</li> <li>• New-make spirit enhancement</li> </ul>
Grain Whiskey Yeast	W201	<ul style="list-style-type: none"> <li>• Strong starch-based material compatibility</li> <li>• High attenuation and fast fermentation</li> <li>• Strong stress tolerance</li> </ul>	<ul style="list-style-type: none"> <li>• Grain whisky/vodka</li> <li>• High-performance ethanol systems</li> </ul>
	AG-2	<ul style="list-style-type: none"> <li>• Quick start-up and robust fermentation</li> <li>• Clean spirit profile</li> <li>• High ethanol tolerance</li> </ul>	<ul style="list-style-type: none"> <li>• Bourbon whisky fermentation</li> <li>• High-strength mash fermentation</li> </ul>

### Specifications

Moisture: < 7.0%  
 Viable cells: >10B cfu/g  
 Total microbes: < 5,000 cfu/g  
 Lactobacillus/wild yeast: < 1,000 cfu/g  
 Pathogens: Undetectable

### Dosage

0.5-1.0g/L (500-1,000ppm)

### Activation

Rehydrate in 5-10x warm water (22-30°C) or diluted wort.  
 Rest 7-15 min, stir gently, rest 10-15 min.  
 Add activated yeast to fermenter.

### Storage

Unopened: 24 months in cool/dry place.  
 Opened: Use immediately; reseal unused portion (max 1 week storage).  
 Avoid >25°C and humidity.

## Products and Characteristics

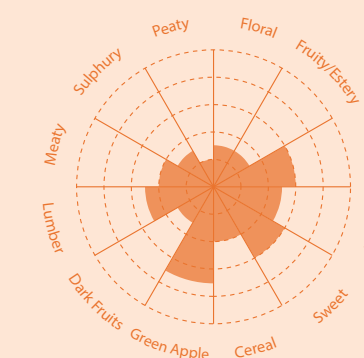
### Whisky W19

#### DESCRIPTION

Active dry yeast for whisky production with broad raw material adaptability, high fermentation efficiency (25-35°C optimal). Metabolizes large molecular sugars effectively, yielding low residual sugar and high alcohol output. Reduces enzyme dependency and enhances productivity.

#### CHARACTERISTICS


**Fermentation:** 25-35°C  
**Apparent attenuation:** >90%  
**Alcohol tolerance:** 15% (v/v)



  
**Ferment  
Your Love Spirit**

 Angel Distilled Spirits & Biofuels

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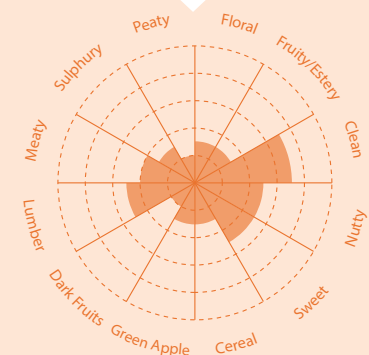
## Whiskey W201

### DESCRIPTION

Optimized for starch-based alcohols (whisky/vodka). Combines high fermentation efficiency, robust osmotic tolerance, and accelerated fermentation kinetics, with exceptional resistance to high-osmotic pressure environments.

### CHARACTERISTICS

**Fermentation:** 25-38°C  
**Apparent attenuation:** ~100%  
**Alcohol tolerance:** 16% (v/v)



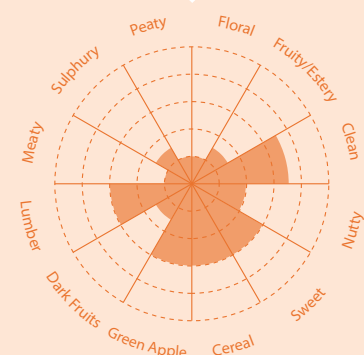
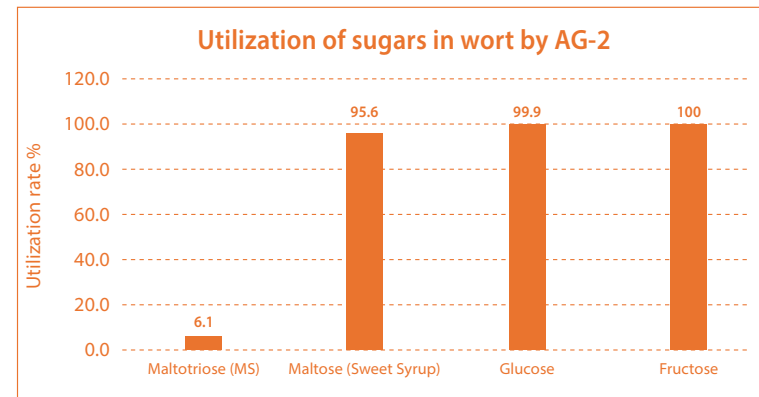
## Whiskey AG-2

### DESCRIPTION

Rapid fermentation yeast for wheat/corn-based grain whiskey. Clean flavor, balanced taste, high glucose/ethanol tolerance. Maltotriose utilization enhanced with glucoamylase.

### CHARACTERISTICS

**Fermentation:** 25-35°C  
**Apparent attenuation:** >80%  
**Alcohol tolerance:** 18% (v/v)



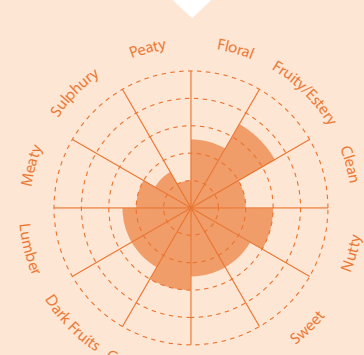
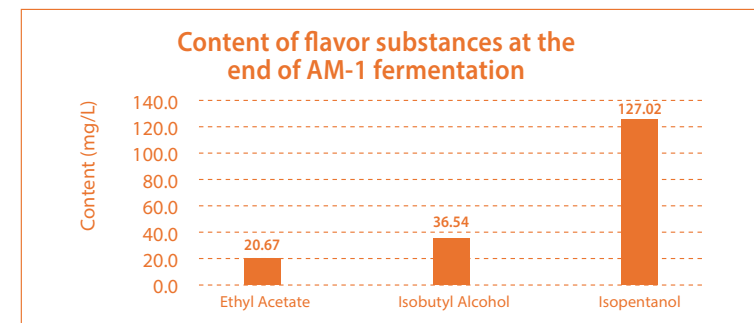
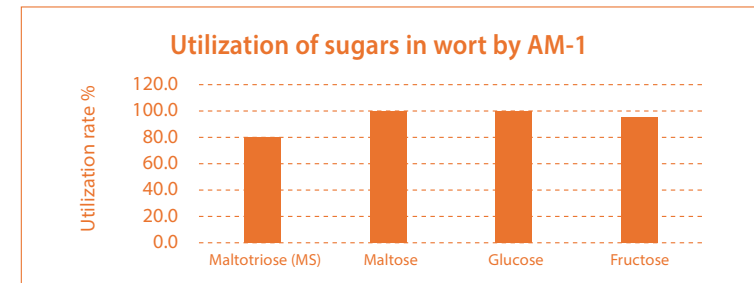
## Whisky AM-1

### DESCRIPTION

Specialized for Scotch-style whisky. Fast fermentation, strong maltotriose assimilation, high wort utilization, soft taste, and vinous aroma. Ideal for single malt whisky.

### CHARACTERISTICS

**Fermentation:** 22-32°C  
**Apparent attenuation:** >90%  
**Alcohol tolerance:** 15% (v/v)



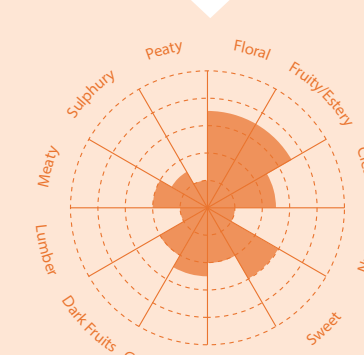
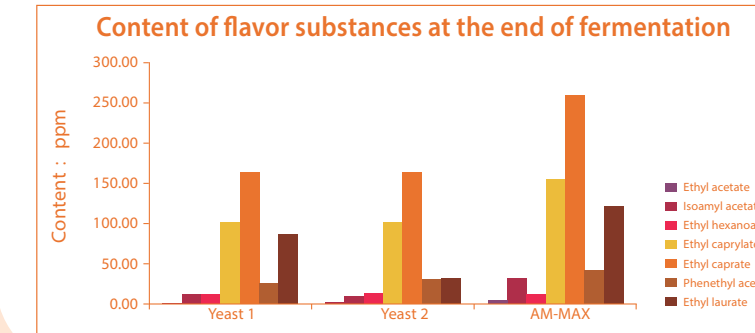
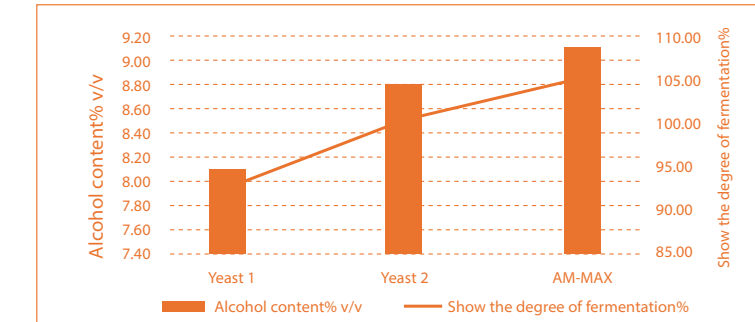
## Whisky AM-MAX

### DESCRIPTION

Optimized for starch-based alcohol production. Combines high fermentation degree, rapid kinetics, and extreme osmotic tolerance, specifically enhances lipid-derived aroma synthesis in malt whisky production, such as green apples, pears and peaches.

### CHARACTERISTICS

**Fermentation:** 22-32°C  
**Apparent attenuation:** >90%  
**Alcohol tolerance:** 15% (v/v)



# FERMENT YOUR LOVE



Premium Whisky Yeast Series for Single Malt & Grain Distillers

