

LALLEMAND DISTILLING



Unrivalled
Partnership



BE DISTINCTIVE, BE UNIQUE

Fermentation Excellence

Lallemand Distilling consists of the global team within Lallemand Biofuels & Distilled Spirits (LBDS) dedicated to the distillers.

Because spirits are our passion, Lallemand Distilling is committed to providing the distilling market, wherever you are, with only the highest quality **Yeast, Nutrients, Enzymes and Bacteria**, in partnership with expert technical support and education programs, all specific to your needs.



Unrivaled Technical Partnership

Within Lallemand Distilling, we consider the technical support through technical partnerships as the corner stone to improve your spirits production process.



Our commitments

At Lallemand Distilling, to illustrate our philosophy and commitment to partnering with you to develop and produce your spirit, we have chosen the *Ensô* Japanese circle. The *Ensô* symbol is associated with harmonious collaboration between people, limitless universe, strength, energy and creation; as a team, we would like to share these values with you.



Our approach of the technical partnership

- Tailored to your plant, whatever the process
- Respect of ethics and confidentiality
- A holistic assistance
- From reception of the feedstock to distillation
- Elaboration of distinctive and unique spirits



What we aim at

- Meeting your goals
- Using the best practices
- Assisting with problem solving
- Planning trials and following them up together
- Sharing knowledge



How we achieve these commitments

- Experienced technical team
- Onsite and global team remote support
- Dedicated trainings and educational programs

Education

The Alcohol School

For over 40 years, LBDS has led education in the distilling industry with both scientific and practical expertise. No industry educational initiative has a higher profile than **The Alcohol School**, run by LBDS subsidiary **The Ethanol Technology Institute (ETI)**.



The Alcohol School - Distilling Seminars

Since 2017, in partnership with the Ethanol Technology Institute, LBDS has developed and held:

- **The Alcohol School - Extra Credit Craft Distilling Seminar**, which runs every two years in September in Montréal, Québec, Canada;
- **The Alcohol School - Concise Distilling Seminar** which runs in various spirits producing countries.

Participants review and learn theory from the beginning of the distilled beverages production process, through important factors to consider for fermentation, up to and including maturation aspects.

Our seminars are designed to be interactive and participative and includes discussion panels alongside industry experts and various guests highly involved in the distillery industry.



Craft Distilling Seminar



The Alcohol Textbook

The definitive reference on alcohol products for beverage, industrial or fuel uses, **The Alcohol Textbook** is now in its sixth edition. There is no better educational tool for understanding the distilling industry.



Fermentation Ingredients for High-Quality Spirits

Producing **Whisky, Bourbon, Cachaça, Rhum Agricole, Rum, Tequila, Mescal, Vodka and other spirits** often involves fermenting very different feedstocks with varying fermentation conditions.

As a result, for years, Lallemand Distilling/LBDS have been studying feedstocks and the conditions of fermentation, alongside working with distillers to understand their needs, in order to provide a dedicated range of **yeast, nutrients, enzymes and bacteria** to the market.



DistilaMax® Yeasts

Producing Vodka, Whisky, Cachaça, Rhum Agricole, Rum, Tequila, Mescal and other spirits involves fermenting very different feedstocks with varying fermentation conditions. As a result, for years, Lallemand Distilling has studied feedstocks and conditions of fermentation, all while working with distillers to understand their needs in order to provide **a dedicated range of yeast.**



DistilaVite® Nutrients

Yeast nutrients are vital to the health and structure of the yeast cell, assisting in both the performance and consistency of fermentation to help you create high-quality spirits. Our **DistilaVite®** yeast nutrient products provide the correct balance for optimal growth and production.



DistilaZyme® Enzymes

In grain-based fermentations, with or without limited use of endogenous **enzymes**, the addition of our starch degrading enzymes will allow for increased alcohol yield and fermentation consistency. These processing aids also indirectly provide favorable sensory precursors.



DistilaBact® Bacteria

The production of sour mash requires exceptional management throughout the entire production process. **DistilaBact® LP** is designed specifically for use in managing sour mash development during the production of distilled spirits, and grants the distiller the ability to create a uniquely crafted flavour profile.



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 **LALLEMAND BIOFUELS
& DISTILLED SPIRITS**