

DISTILAMAX[®] CN

Yeast selected by the Universidade Federal de Minas Gerais (Brazil)
for use in the production of Rum

Technical Data Sheet

APPLICATIONS:

- DistilaMax[®] CN is a natural strain of *Saccharomyces cerevisiae* isolated by the Universidade Federal de Minas Gerais in Brazil, under the reference UFMG 1007.
- DistilaMax CN, due to its ability to work well on fresh sugar cane-juice and cane molasses is recommended in the production of all the types of aromatic and complex rums and rhum agricole.
- DistilaMax CN displays a complex and well-balanced aromatic profile due to the production of key esters and phenyl-2 ethanol.
- DistilaMax CN shows good tolerance to osmotic stress and performs well in adverse conditions, at high temperatures up to 40°C and a pH range 3.4 - 5.3.

RESULTS WITH DISTILAMAX CN ON RUM:

DistilaMax CN's selection was based on two criteria, its ability to perform well in adverse conditions, and the production of a congener profile that is well-suited to sugar cane-juice and cane molasses spirits production such as fruity notes and complexity.

Figure 1 and Figure 2 demonstrate the results of some key aromatic congeners on sugar cane-juice and cane molasses: DistilaMax CN displays a well-balanced aromatic profile allowing the production of distinctive and complex spirits.

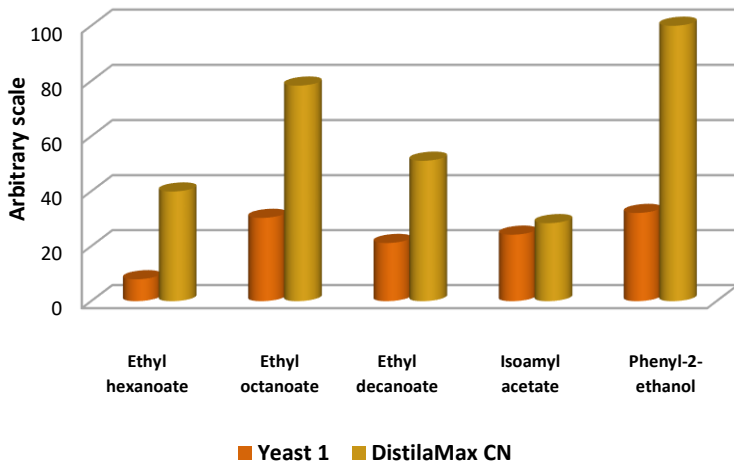


Figure 1: Some key aromatic congeners on cane-juice spirits

Ethyl hexanoate: Fruity aromas
Isoamyl acetate: Banana-like aroma

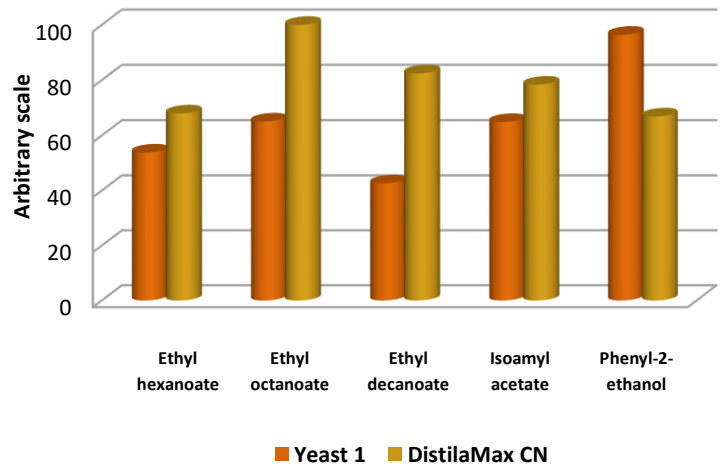


Figure 2: Some key aromatic congeners on cane molasses spirits

Ethyl octanoate: Floral-like aromas
Ethyl decanoate: Floral-like aromas
Phenyl-2-ethanol: Rose-like aroma



LALLEMAND BIOFUELS
& DISTILLED SPIRITS

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CHARACTERISTICS:

- Solids (Dry Weight): 95.5 +/-2.5%
- Viable Cells (Cells/g): >1x10e10
- Total Wild Yeast (CFU/g): <1000

DistilaMax CN is not genetically modified and is Kosher.

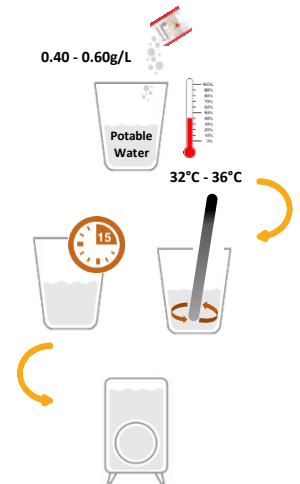
DOSAGE:

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of cachaça: 0.50 grams per litre of wash or juice (dosage: 500 ppm).
- Fermentation of cane juice or cane molasses: direct pitching: 0.40 – 0.60 grams per litre of wash or juice (dosage: 400 – 600 ppm).

INSTRUCTIONS OF USE FOR SUGAR CANE SPIRITS PRODUCTION:

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax CN

1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water (the water should be 10 times the weight of the yeast and at a temperature of 32°C - 36°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 the temperature difference.
5. Once the vacuum-sealed bag is open or broken, use yeast promptly.



STORAGE, HANDLING & PACKAGING:

- DistilaMax CN should be stored in a cool and dry area away from heat and direct sunlight for maximum stability.
- Shelf Life: 3 years from date of manufacture if vacuum-seal is not broken.
- Packaging: DistilaMax CN is available in vacuum-sealed foil bags in boxes of 20 x 500 grams and 10kg.

To the best of our knowledge, the information contained here is true and accurate.

However, any recommendations or suggestions are made without any warranty or guarantee since conditions and methods of use are beyond our control. This information should not be considered as a recommendation that our products be used in violation of any patents.



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