

OLYMPUS ACTIVE DRY YEAST

Fali Olympus is an active dried yeast designed for use in batch and continuous fermentations to optimise yield in combination with improved robustness in fermentation.

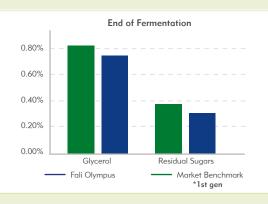
Characteristics

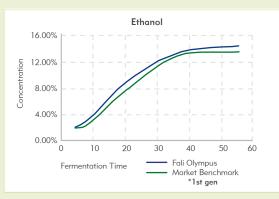
- Reduced alycerol formation
- Faster fermentation, saving up to 5 hours
- High cell count (>20 x 10^{9} cells/g)
- ▶ High ethanol and temperature tolerance up to 36°C
- Improved organic acid tolerance
- Broad applications in starch based substrates corn, wheat, and rice.

Ingredients

Yeast: Saccharomyces cerevisiae Emulsifier: Sorbitan monoestereate

Yeast Performance





Application use

Fali Olympus' pH fermentation range is between 3.5 and 6.0. The optimal temperature range is between 30°C and 36°C (86°F to 97°F). Under various process conditions, Fali Olympus yeast can produce high ethanol titres, in combination with increased stress factors, resulting in decreased glycerol formation to enhance yield improvement.

Patent Pending

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Dose Recommendation

After rehydration, yeast can be added directly to the propagator (or fermenter) at a dose rate of between 0.2 and 0.5 kilograms per 1000 litres (1.6 and 4.2 pounds per 1000 gallons).

Hydration Protocol

To hydrate the yeast, use clean tap water @ 34 - 36°C, gently stir then sprinkle yeast on top and let it settle and bring into solution. After dosing, gently stir and hydrate for 20 minutes before transferring to the propagator/fermentation.

Packaging

Fali Olympus is packaged in a 10kg box.

Format

Fali Olympus is available in dry and cream format.

Storage

Recommended storage: 0-25°C (32-77°F) Packaging must be kept intact, dry, and away from sunlight.

Regulatory

This product is a safe, non-toxic microorganism with a history of industrial use. It is food-grade, kosher, and GRAS-approved as a processing aid in the production of fuel ethanol in plants that also produce distiller's grains co-products (DDGS) for inclusion in animal feed. It complies with U.S. food safety regulations (FFDCA 21 CFR 570.3 & 570.30) including non-adulteration and animal feed suitability.

Technical Service We can help optimise and obtain the maximum performance out of the yeast so please contact our technical team to help advise you.

🖄 bioethanol@abbiotek.com

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Gently stir, sprinkle

yeast & allow to settle



Gently stir and hydrate for 20 minutes



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