

# SUMMIT™

## OLYMPUS ACTIVE DRY YEAST

Summit 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

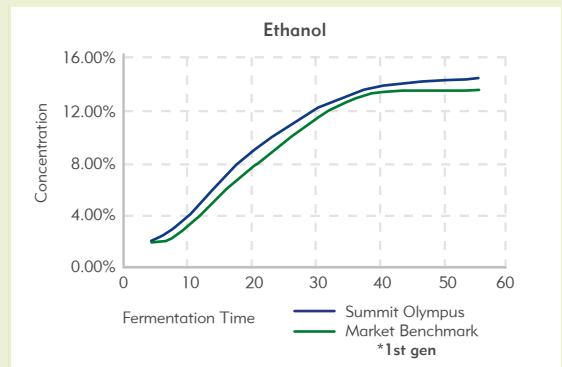
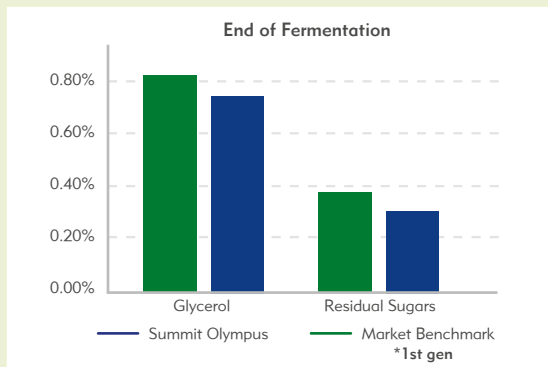
- ▶ Reduced glycerol formation
- ▶ Faster fermentation, saving up to 5 hours
- ▶ High cell count (>20 x 10<sup>9</sup> cells/g)
- ▶ High ethanol and temperature tolerance up to 36°C
- ▶ Improved organic acid tolerance
- ▶ Broad applications in starch based substrates corn, wheat, and rice.

### Ingredients

Yeast: *Saccharomyces cerevisiae*

Emulsifier: Sorbitan monoesterate

### Yeast Performance



### Application use

Summit 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, Summit Olympus yeast can produce high ethanol titres, in combination with increased stress factors, resulting in decreased glycerol formation to enhance yield improvement.

Patent Pending

## 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.



34 - 36°C

Hydrate with tap water



Gently stir, sprinkle yeast & allow to settle



Gently stir and hydrate for 20 minutes

## Packaging

Summit Olympus is packaged in a 10kg box.

## Format

Summit 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.



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