

DISTILLERS YEAST (G) CREAM

PRODUCT INFORMATION

DESCRIPTION

PINNACLE DISTILLERS YEAST (G) – Cream is a liquid yeast well-suited for use in simultaneous saccharification fermentations of starch substrates from grain. It has a high tolerance to liberated glucose.

- Has a high cell count (4×10^9 cells/g)
- Has high ethanol and temperature tolerance
- Has organic acid tolerance
- Can be used in conjunction with glucoamylase and alpha amylase enzyme systems

APPLICATION USE

This yeast product has optimal performance within a pH range of 4.0 to 5.0 but can ferment well in the range of 3.5 to 6.0. Optimal fermentation temperature is dependent on other stresses present (i.e. organic acid, ethanol and pH) but generally ferments well in the range of 33°C to 37°C (92°F to 98°F). Under proper conditions, this yeast can produce ethanol up to and beyond 16% w/v.

DIRECTIONS FOR USE

Yeast can be added to a fermenter at a dose rate of between 0.9 and 2.4 litres per 1000 litres.

DELIVERY

Liquid yeast is distributed in dedicated, insulated and food grade approved road tankers.

STORAGE

Liquid yeast needs to be stored in hygienic dedicated and chilled storage tanks. The tanks containing the liquid yeast should be maintained at a temperature between 0°C and 8°C to ensure the 24 day shelf life can be reached.

REGULATORY

All yeast conforms to current local regulations.

