



# ETHANOL DRY YEAST

## PRODUCT INFORMATION

### DESCRIPTION

**Summit Ethanol Dry Yeast is an active dried yeast well-suited for use in simultaneous saccharification fermentations of starch substrates. It has a high tolerance to liberated glucose.**

- Has a high cell count (> 20 x 10<sup>9</sup> cells/g)
- Rehydrates well in direct pitch applications
- 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 (organic acid, ethanol and pH) but generally ferments well in the range of 90°F to 98°F (32°C to 37°C). Under proper conditions, Summit can produce ethanol up to and beyond 16% w/v.

### DIRECTIONS FOR USE

Yeast can be added directly to a fermentor at a dose rate of between 1 and 4 pounds per 1000 gallons (0.1 and 0.5 kilograms per 1000 liters).

Yeast conditioning can also be performed to acclimate the yeast for fermentation, increase the pitching cell mass and shorten the lag phase in the fermentor.

### PACKAGING

Summit Ethanol Dry Yeast is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each package contains 22lb (10kg) with 60 boxes per pallet.

### STORAGE

Boxes should be stored in a cool dry space. Product should be used within two years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored cool and used within 3 to 4 days.

### REGULATORY

All yeast conforms to current local regulations.