



CROWN DISTILLER YEAST TT

THERMOTOLERANT ALCOHOL DRY YEAST

(SACCHAROMYCES CEREVISIAE)



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Description

This yeast is specifically selected for the fermentation of different raw materials where the starch base has been modified to fermentable sugar or other saccharine materials. It is particularly resistant to high alcohol content and can also be applied at high temperatures. It is especially recommended to produce white alcohol.

Typical analysis/specification:

Produced free of GMO:



Packing specification

500g*20, 10kg*1/carton

Shelf life When stored at low temperature in the original unbroken vacuum aluminum foile packaging the shelf life 36 months.

Application

Dissolve the dry yeast in 1:10 water at temperature 36°C with the sugar content of 7 brix. Stir to dissolve the yeast and leave it for 30-40 minutes before dosing it in the fermentation tank. The most optimal propagation can be conducted with the use of MYCOSTARTER PLUS.

Dosing rate

20-30 g/hl

Storage

Store the yeast in its original packaging with maintained vacuum. Preferably at cool temperature.

Product Characteristics

1. Temperature tolerance 42°C. The fermentation can be realized at 28-42°C.
2. Ethanol tolerance: $\leq 17\%$ (v/v)
3. Acid tolerance: high resistance to acid, produce gas when pH is 2.5, which is favorable for controlling prevent bacteria contamination and improving alcohol productivity.
4. High osmotic pressure tolerance. 60 % glucose max
5. Strong reproductive ability, small consumption.

Product Specification

Moisture (%) ≤ 6.5

The rate of living yeast cell (% on total) ≥ 75

Total yeast Count (108 /g) ≥ 250

Total bacteria count (Cfu/g) ≤ 100.000

Salmonella: negative

Produced free of GMO



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