

Thermosacc® DRY

High Performance Active Dry Yeast

Thermosacc® DRY is an active dry yeast (ADY) for use in fuel ethanol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form.

CHARACTERISTICS

- For use in high-gravity fermentations at high sugar and alcohol concentrations
- It works well at temperatures up to 98°F (37°C) and alcohol concentrations of more than 20% by volume (16% by weight)
- High concentrations and temperatures improve productivity and efficiency by producing more alcohol in less time
- Tolerates high levels of organic acids and is well suited to use in "zero discharge" fuel ethanol plants
- Produces a low level of fermentation by-products and is suitable for many types of alcohol

DESCRIPTION

Thermosacc® DRY is a highly concentrated and stable form of yeast with a solids content of >95% by weight. The average cell number of live cells of 2×10^{10} per gram.

Certificate of Conformity available upon request.

APPLICATIONS

Thermosacc® DRY is intended for use in fuel ethanol productions.

- Can ferment at temperatures up to 104°F (40°C) for very short periods of time. However, temperatures of 93°F-98°F (34°C-37°C) are generally recommended
 - Hydration/Blend Tank 95°F-100°F (35°C-38°C)
 - Propagation Tank 92°F (33°C)
 - Fermentation Tank 92°F-95°F (33°C-35°C)
- Ferments well at pH range of 3.5-6.0. However, a pH of 3.5-4.5 is more optimal for fermentation
- Can achieve alcohol concentrations of more than 20% by volume (16% by weight) dependent on operational parameters

PACKAGING

- Packaged in foil and vacuum sealed. Ships in cardboard boxes
- Available in 10 kg (22 lb) cases/75 cases per pallet.

DIRECTIONS FOR USE

If added directly to the fermentor, a dose of approximately 0.12 - 0.36 kg per L (1-3 lb per 1,000 US gal). Lower levels can be used if there is a propagation or conditioning step before the fermentor.

Propagation or conditioning of yeast should be performed to increase the yeast cell mass that is added to the fermentor and to acclimate the yeast, reducing the lag phase of yeast upon entry to the fermentor. Thermosacc® DRY yeast is ideally suited for batch propagation systems.

Please refer to the LBDS recommended yeast hydration procedures.

STORAGE & HANDLING

- Thermosacc® DRY should be stored in a cool, dry area away from heat for maximum stability
- When stored under these conditions, the product is stable for 36 months from the date of manufacture

REGULATORY COMPLIANCE

- GRAS (Generally Recognized as Safe)
- IFN 7-05-520 (IFN: International Feed Number)
- Kosher Approved
- CFIA Approved