

# Distilled Spirits Product Overview



Lallemand Biofuels & Distilled Spirits is a world leader in the supply of yeast, bacteria and yeast derivatives to the fermented beverage industry. Lallemand Biofuels & Distilled Spirits' products for Distilled Beverage producers include:

- **Fresh or active dry yeast strains** that meet a wide range of customer needs in the beverage alcohol industry. Many strains are proprietary for specific fermentation processes.
- **Yeast nutrients** designed to deliver correct nutrient balance for optimal growth and productivity in cases where fermentation milieu is lacking critical components.

## DistilaMax<sup>®</sup> YEASTS



### DistilaMax<sup>®</sup> GW

DistilaMax<sup>®</sup> GW is an active dry yeast and is recommended for use in the production of grain whisky by fermentation of wort made from wheat or maize. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form.

### DistilaMax<sup>®</sup> MW

DistilaMax<sup>®</sup> MW is an active dry yeast for use in the production of malt whisky by fermentation of wort made from malted barley. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form.

### DistilaMax<sup>®</sup> DS

DistilaMax<sup>®</sup> DS is an active dry yeast for use in a wide range of grain and sugar-based beverage alcohol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form.

### DistilaMax<sup>®</sup> HT

DistilaMax<sup>®</sup> HT is an active dry yeast for use in many types of beverage alcohol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form. DistilaMax<sup>®</sup> HT was selected for its resistance to high fermentation temperatures, and also shows good tolerance to high-gravity mash and high alcohol concentrations. It ferments well at temperatures up to 98°F (37°C) and will continue to actively ferment at alcohol concentrations above 16% by volume.

### DistilaMax<sup>®</sup> LS

DistilaMax<sup>®</sup> LS active dry yeast is a selected strain of *Saccharomyces cerevisiae bayanus* isolate from champagne that was selected for use in the production of tequila, fruit brandies and neutral grain spirits. DistilaMax<sup>®</sup> LS produces a broad spectrum of flavor congeners and gives a desirable taste profile on many different substrates, giving it a wide range of distilling applications.

### DistilaMax<sup>®</sup> RM

DistilaMax<sup>®</sup> RM active dry yeast is a strain of *Saccharomyces cerevisiae* that was selected for use in the production of rum and other cane-based spirits. Isolated in a tropical region from cane molasses, this strain demonstrates high temperature tolerance and provides a desirable congener profile for the production of rum, aguardiente and rum agricole.

### DistilaMax<sup>®</sup> SR

DistilaMax<sup>®</sup> SR active dry yeast is a strain of *Saccharomyces cerevisiae* that has been specially selected for use in sugar fermentations. It is effective for the fermentation of sugar cane and sugar beet products, including juice, molasses and mixed substrates.

### Custom Yeast

Custom yeast includes strains that have shown benefit to specific beverage product applications, but are not currently available as stock items, and require a lead time for production. Ask about our strains for your beverage application, including:

- Rum
- Cognac or other brandy
- Tequila
- Whisky
- Cachaca

### Custom Proprietary Yeast

Lallemand Biofuels & Distilled Spirits can custom propagate your own strain and provide it in your preferred format. This enables you to divert more of your carbohydrates to alcohol production rather than yeast production, while maintaining the heritage and performance benefits of using your own yeast strain.



**LALLEMAND BIOFUELS  
& DISTILLED SPIRITS**

## DistilaVite® GN

DistilaVite® GN is a complete nutrient blend to provide yeast with the correct nutrient balance for growth in beverage alcohol fermentations. It contains a proprietary blend of inorganic nitrogen (diammonium phosphate), organic nitrogen (free amino nitrogen derived from inactivated yeast), and key vitamins and minerals including thiamine, niacin, folic acid, magnesium sulfate and calcium pantothenate. DistilaVite® GN also provides sterols and unsaturated fatty acids, which lend alcohol resistance to the yeast.

## DistilaVite® HY

DistilaVite® HY is a yeast nutrient specifically designed for use in grain-based beverage alcohol fermentations. It contains a proprietary blend of trace minerals and natural enzymes including proteolytic activities to optimize nutrient availability.

## DistilaVite® VM

DistilaVite® VM yeast nutrient is intended for use in beverage alcohol fermentations. It contains a proprietary blend of enzymes, inorganic nitrogen, organic nitrogen and trace minerals to provide yeast balanced nutrients for growth and reproduction.



Lallemand Biofuels & Distilled Spirits is the leading supplier of fermentation ingredients. As the market leader in fermentation products, Lallemand Biofuels & Distilled Spirits is dedicated to helping customers optimize the fermentation process to produce quality distilled spirits.

Visit [www.lallemandbds.com](http://www.lallemandbds.com) for more information.



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