

Ethanol Red®

Dry ethanol yeast

Ethanol Red® is a specially selected strain that has been developed for the industrial ethanol industry. With High Ethanol Tolerance, this fast acting strain displays higher alcohol yields and maintains higher cell viability especially during "Very High Gravity" fermentation. Designed for the production of alcohol and capable of maximizing alcohol yields under a wide range of fermentation conditions, it is particularly well suited for sugar substrate (sweet juice, molasses, ...) and saccharified mash.

Ingredients : Yeast (*Saccharomyces cerevisiae*), emulsifier: sorbitan monostearate (E491)

Instructions of use: **Direct pitching (no propagation):** A minimum of 2-4 lbs per 1000 gallons (25-50g per hectoliter) of mash to achieve an initial viable cell concentration approximately 18-36 billion viable cells per gallon (5-10 million per milliliter) in the fermentation vessel.

Indirect pitching (short propagation): In state-of-art facilities, exerting strict control over contamination issues, dry yeast can be propagated during a short period. The required quantity of yeast should be decrease accordingly.

Prior to using in fermentation, the yeast should firstly be rehydrated in 5 times its weight of sterile water or mash. This is done at 95°F ± 9°F (35°C ± 5°C) for 15-30 minutes to ensure "conditioning" and a perfect homogenization.

Fermentation temperature 86 – 104°F (30 – 40°C)

Packaging: 1 x 22.05 lbs (10 Kg) vacuum-packed sachets in cardboard box.

Storage: Store in cool (<77°F/25°C), dry conditions.
Do not use soft or damaged sachets.

Shelf life: 24 months from production date under recommended storage conditions.
Refer to best before end date on sachets.

Typical analysis*: % dry matter: 94.0 – 96.5
Living cells: ≥ 20 x 10⁹ CFU / gram
Total Plate Count: ≤ 1 x 10⁴ CFU / gram
*Given for indication only

Kosher Status Kosher Pareve

Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.