



Ethanol Red®

Dry yeast for fuel ethanol

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.

Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), emulsifier: sorbitan monostearate (E491).
Instructions of use:	<p>Direct pitching (no propagation): A minimum of 250-500g per cubic meter of mash to achieve an initial viable cell concentration approximately 5-10 million viable cells per milliliter in the fermentation vessel.</p> <p>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 decreased accordingly.</p> <p>Prior to using in fermentation, the yeast should firstly be rehydrated in 5 times its weight of sterile water or wort. This is done at 35°C±5°C for 15-30 minutes to ensure "conditioning" and a perfect homogenization.</p>
Fermentation temperature:	30-40°C
Packaging:	1x10 kg vacuum-packed sachets in cardboard box
Storage:	Store in cool (<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: $\geq 20 \times 10^9$ CFU/g Total Plate Count: $\leq 1 \times 10^4$ CFU/g *Given for indication only

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.