

# 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.

## product features

DistilaMax<sup>®</sup> LS displays a wide range of temperatures for fermentation including low temperatures. However highest alcohol production yields at temperatures between 86°F to 95°F (30°C to 35°C).

It demonstrates a short lag phase, which helps it compete against contaminant bacteria and has a fast fermentation rate in a wide pH range.

DistilaMax<sup>®</sup> LS has a lower nitrogen need than other distillers strains.

It ferments well at low temperatures and is effective at restarting stuck fermentations.

High alcohol tolerance up to 18%.

Low O<sub>2</sub> requirement (especially at low T°).

Low to average production of volatile acidity.

## specifications

DistilaMax<sup>®</sup> LS is an active dry yeast strain of *Saccharomyces cerevisiae bayanus*.

## applications

DistilaMax<sup>®</sup> LS is a robust yeast that is used both in batch and semi-continuous fermentations.

## directions for use

It is recommended to rehydrate the yeast before utilization. To rehydrate, add yeast to a 10X volume of fresh water at 104°F (40°C), then stir and allow to stand for 15 minutes.

Pitching rates will depend on the process, but generally range between 25 and 40g/hl. Lower levels can be used if there is a conditioning stage before the fermentor. If added straight to the fermentor, temperature should be between 86°F to 95°F (30°C to 35°C).

## storage and handling

DistilaMax<sup>®</sup> LS active dried yeast 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.

## packaging

- 500 gram vacuum-sealed pouches
- 10 kg vacuum-sealed foil bag

To the best of our knowledge, the information contained here is true and accurate. However, any recommendations or suggestions are made without any warranty or guarantee since conditions and methods of use are beyond our control. This information should not be considered as a recommendation that our products be used in violation of any patents.



**LALLEMAND BIOFUELS  
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