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Angel Ethanol Dry Yeast E

Product introduction

The product is an active dry yeast used for fuel ethanol industry. It contains a strictly selected strain of Saccharomyces cerevisiae distiller's yeast in a highly concentrated and stable form. Ethanol Yeast E was selected for use in high-gravity fermentation at high sugar and alcohol concentrations. It works well at alcohol concentrations of more than 20% by volume(16% by weight) and in a temperature range of 30-35℃. Ethanol Yeast E tolerates high levels of organic acids and is well suited to use in "zero discharge" fuel ethanol plants.

Product characteristics

1. Ethanol tolerance: ≥20%(V/V)
2. Resistance to acid: aerogenesis below PH 2.5. It can work well in a PH range of 3.5-6.0.
3. Temperature resistance: can survive at high temperature of 42℃, the optimal fermentation temperature is 32-34℃.

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Moisture % ≤	6.5
The rate of living yeast cell % ≥	80.0
Total yeast Count（10^8/g） ≥	250
Salmonella	Negative

Application

Rehydration

Take 38℃ running water in an amount 10-20 times more than the amount of dry yeast or 4 times diluted mash, mix and dissolve dry yeast therein. If 38℃ running water is adopted, immediately put into the mash in the fermenter after dehydrating for 15-20 minutes; if 4 times diluted mash liquid is adopted, continue to reduce the temperature below 30℃ and rehydrate for 2 hours, increase the germination rate and promote the propagation of yeast, and then put into the fermenter.

Direct add yeast in ferment tank (batch fermentation)

Each liter of mash is added with 0.25-0.3g of dry yeast, and the initial cell count of fermentation mash reaches.

Characteristics: operation is simple and convenient, and process is simplified, which is beneficial to stable control, and reduces the probability of infecting bacteria.

Propagation in culture tank

When the equipment and process allow, on the basis of strictly controlling bacterial infection and providing the yeast with the required nutrition, inoculate to ferment after culturing for 8-10 hours, so as to relatively reduce the dry yeast consumption. In consideration of the aging and degeneration of yeast in the culture process, the optimal inoculation replacement cycle shall be 72 hours.

Nutrients required by yeast culture:
Nitrogen source, phosphorus source, magnesium ions, zinc ions, etc.

Storage condition and shelf life:
Vacuum aluminum foil packing, stored in cool and dry place , the shelf life is 24 months.