



Fali G is an active dried yeast well-suited for use in simultaneous saccharification fermentations of starch substrates. It has a high tolerance to liberated glucose.

Characteristics

- ▶ Has a high cell count (> 20 x 10⁹ cells/g)
- ▶ Rehydrates well in direct pitch applications
- ▶ Has high ethanol and temperature tolerance
- ▶ Has organic acid tolerance
- ▶ Can be used in conjunction with glucoamylase and alpha amylase enzyme systems

Application use

This yeast product has optimal performance within a pH range of 4.0 to 5.0 but can ferment well in the range of 3.5 to 6.0. Optimal fermentation temperature is dependent on other stresses present (organic acid, ethanol and pH) but generally ferments well in the range of 32°C to 37°C (90°F to 98°F). Under proper conditions, Fali can produce ethanol up to and beyond 16% w/v.

Directions for use

Yeast can be added directly to a fermentor at a dose rate of between 0.1 and 0.5 kilograms per 1000 litres (1 and 4 pounds per 1000 gallons). Yeast conditioning can also be performed to acclimate the yeast for fermentation, increase the pitching cell mass and shorten the lag phase in the fermentor.

Packaging

Fali G is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each package contains 10kg (22lb) with 60 boxes per pallet.

Storage

Boxes should be stored in a cool dry space. Product should be used within two years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored cool and used within 3 to 4 days.

Regulatory

All yeast conforms to current local regulations.