Fali®
FUELING FERMENTATION™

# KILIMANJARO

## ACTIVE DRY YEAST

**Fali Kilimanjaro is an active dried yeast well-suited for use in batch and continuous fermentations of sugar syrups and molasses. It has a high tolerance to osmotic pressure at high sugar concentration.**

## Characteristics

- Faster fermentation, saving up to 10% in fermentation time
- High cell count (>20 x $10^9$ cells/g)
- Excellent ethanol and temperature tolerance up to 36°C
- Good organic acid tolerance.
- Broad applications with sugar syrups and molasses substrates.

## Ingredients

Yeast: *Saccharomyces cerevisiae*

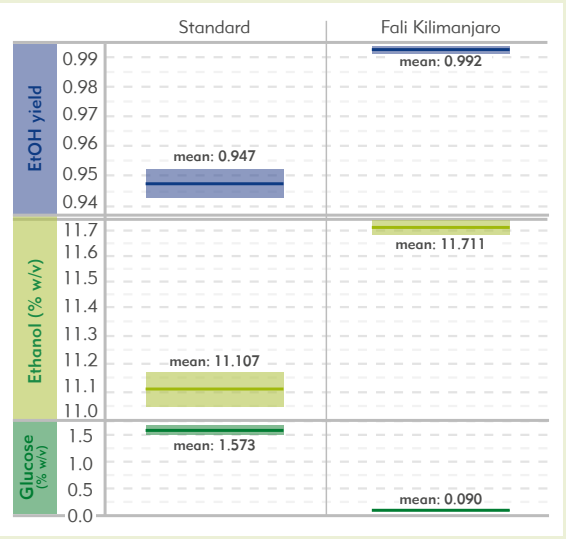
Emulsifier: Sorbitan monoestereate

**The graph shows the distinct performance increase of our new Fali Kilimanjaro yeast strain over the original industry standard yeast.**

Fali Kilimanjaro is a high-performance yeast developed to deliver strong fermentation results and improved process efficiency. It is particularly valued for its ability to achieve better yield, helping producers maximise output from the same amount of raw material. This makes it an attractive solution for operations focused on improving profitability and fermentation consistency.

One of the key advantages of Fali Kilimanjaro is its ability to reach a higher ethanol titre at the end of fermentation. By converting available sugars more effectively, it supports stronger overall alcohol production and helps plants optimise performance across the fermentation cycle. This can contribute to better plant economics and more efficient use of resources.

Another important benefit is the significantly lower level of residual sugars remaining after fermentation. Lower residual sugars indicate a more complete fermentation, which can reduce losses, improve process control, and support more reliable downstream performance. Together, these characteristics make Fali Kilimanjaro a robust option for producers seeking both efficiency and consistency.




**Overall, Fali Kilimanjaro offers a combination of better yield, higher final ethanol levels, and cleaner sugar conversion, making it a valuable yeast solution for high-performing ethanol fermentation processes.**



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## Application use

Fali Kilimanjaro's pH fermentation range is between 3.5 and 6.0. The optimal temperature range is between 30°C and 36°C (86°F to 97°F). Under various process conditions, Fali Kilimanjaro yeast can produce high ethanol titres, in combination with increased stress factors, resulting in decreased glycerol formation to enhance yield improvement.

## Dose Recommendation

After rehydration, yeast can be added directly to the propagator (or fermenter) at a dose rate of between 0.2 and 0.5 kilograms per 1000 litres (1.6 and 4.2 pounds per 1000 gallons).

## Hydration Protocol

To hydrate the yeast, use clean tap water at 34 - 36°C, gently stir then sprinkle yeast on top and let it settle and bring into solution. After dosing, gently stir and hydrate for 20 minutes before transferring to the propagator/fermentation.


## Packaging

Fali Kilimanjaro is packaged in a 10kg box.

## Format

Fali Kilimanjaro is available in dry and cream format.

## Storage

Recommended storage: 0-25 °C (32-77 °F).

Packaging must be kept intact, dry, and away from sunlight.

## Regulatory

This product consists of a safe, non-toxic microorganism with a long history of industrial use. It is food-grade and kosher certified.

The yeast is considered Generally Recognized as Safe (GRAS) for its intended technical use as a processing aid in fuel ethanol production processes. It complies with applicable U.S. food and feed safety requirements including considerations related to non-adulteration under the Federal Food, Drug, and Cosmetic Act (FFDCA).

## Technical Service

We can help optimise and obtain the maximum performance out of the yeast so please contact our technical team to help advise you.

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