



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

### **Characteristics**

- ▶ Has a high cell count (> 20 x 10<sup>9</sup> cells/g)
- ▶ Rehydrates well in direct pitch applications
- ▶ Has high ethanol and temperature tolerance
- ▶ Has organic acid tolerance
- ▶ Can be used in conjunction with nutritional and vitamin supplementations.

### **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 (i.e. organic acid, ethanol and pH) but generally ferments well in the range of 32°C to 37°C (90°F to 98°F). Under various process conditions, this yeast can produce high ethanol titres under a broad range of applications and substrate type.

### **Directions for use**

Yeast can be added directly to a fermentor at a dose rate of between 0.2 and 0.5 kilograms per 1000 litres (1.6 and 4.2 pounds per 1000 gallons).

### **Packaging**

Fali M is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10kg or 20 x 500g bags (22lb) with 72 boxes per pallet.

### **Storage**

Boxes should be stored in a cool, dry place. 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.