

RUSHMORE

ACTIVE DRY YEAST

Description

Summit Rushmore 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.

- ▶ 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 nutritional and vitamin supplementations

Ingredients: Yeast (*Saccharomyces cerevisiae*), emulsifier: sorbitan monoestereate

Solids: XXX

Cell Count: XXX

Total bacteria: XXX

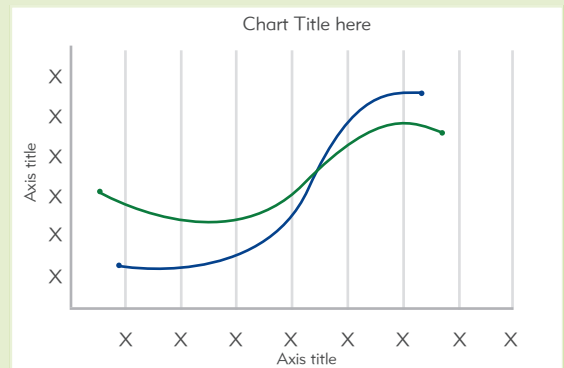
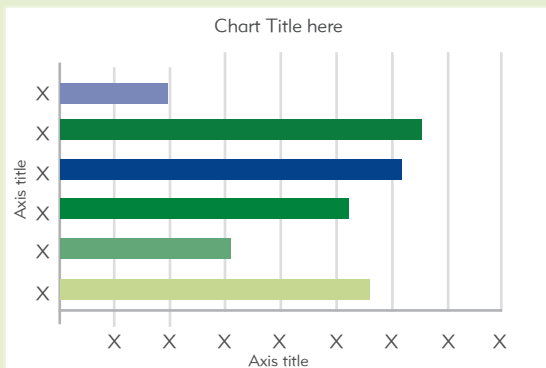
pH range: 3.8-5.8

Temperature range: 25-36°C

Total wild yeast: No

Yeast Performance

Fermentation kinetics, sugar/alcohol yield, technical characteristics, metabolic characteristics



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).

Hydration Protocol

To hydrate the yeast, use clean tap water as the substrate @ 32-34°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.



0.2 -0.5kg

Can be added directly to a fermentor



32-34°C

Hydrate with tap water



Gently stir, sprinkle yeast & allow to settle



Gently stir and hydrate for 20 minutes

Packaging

Summit Olympus 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.

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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