

SUMMIT™

EIGER

ACTIVE DRY YEAST

Summit Eiger is an active dried yeast designed for use in batch and continuous fermentations to optimise yield in combination with improved robustness in fermentation especially in high gravity applications.

Characteristics

- ▶ Reduced glycerol formation
- ▶ Faster fermentation, saving up to 5 hours
- ▶ High cell count (>20 x 10⁹ cells/g)
- ▶ High ethanol and temperature tolerance up to 36°C
- ▶ Improved organic acid tolerance
- ▶ Broad applications in starch based substrates corn, wheat, and rice.

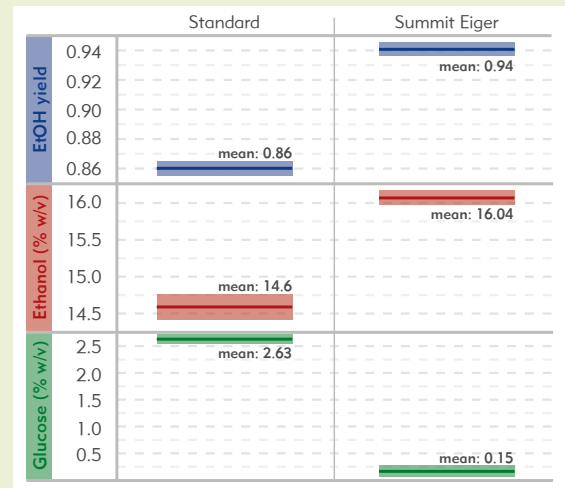
Ingredients

Yeast: *Saccharomyces cerevisiae*

Emulsifier: Sorbitan monoesterate

Yeast Performance

The graph clearly shows the performance increase of our new Summit Eiger yeast strain over the original industry standard yeast. Under the same very high gravity conditions it produces substantially more ethanol by better consuming the available sugars. Thereby giving a much higher yield. This extremely good consumption (reduction) of sugars also means less fouling in distillation. Summit Eiger is also faster than the original industry standard yeast thereby decreasing fermentation time and increasing throughput.



Application use

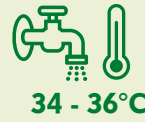
Summit Eiger's pH fermentation range is between 3.5 and 6.0. The optimal temperature range is between 30°C and 36°C (86°F to 97°F). Under various process conditions, Summit Eiger yeast can produce high ethanol titres, in combination with increased stress factors, resulting in decreased glycerol formation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



Hydrate with tap water



Gently stir, sprinkle yeast & allow to settle



Gently stir and hydrate for 20 minutes

Packaging

Summit Eiger is packaged in a 10kg box.

Format

Summit Eiger 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 is a safe, non-toxic microorganism with a history of industrial use. It is food-grade, kosher, and GRAS-approved as a processing aid in the production of fuel ethanol in plants that also produce distiller's grains co-products (DDGS) for inclusion in animal feed. It complies with U.S. food safety regulations (FFDCA 21 CFR 570.3 & 570.30) including non-adulteration and animal feed suitability.

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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