

SUMMIT™

M™

ACTIVE DRY YEAST

Summit M™ Active Fresh Yeast is an active yeast well-suited for use in batch and continuous fermentations of molasses. It has a high tolerance to early residual sugars.

Characteristics

- ▶ Has a high cell count
- ▶ 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 (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 concentrations under a broad range of applications and substrate types.

Directions for use

Yeast can be added directly to a fermenter at a dose rate of between 0.1 and 0.5 kilograms per 1000 litres of wort (1.67 and 4.17 pounds per 1000 gallons of wort).

Packaging

Summit M™ Active Fresh Yeast is packaged in 7.5kg cartons.

Storage

Cartons should be stored at 2°C to 4°C (35°F to 39°F) and have a shelf life of one month.

Regulatory

All yeast conforms to current local regulations.