

# Ethanol Red®

Dry alcohol yeast

Ethanol Red® is a specially selected strain that has been developed for the industrial ethanol industry. With High Ethanol Tolerance, this fast acting strain displays higher alcohol yields and maintains higher cell viability especially during "Very High Gravity" fermentation. Designed for the production of alcohol and capable of maximizing alcohol yields under a wide range of fermentation conditions, it is particularly well suited for sugar substrate (sweet juice, molasses, ... ) and saccharified mash.

**Ingredients :** Yeast (*Saccharomyces cerevisiae*), Emulsifier (E491)

**Dosage:** **Direct pitching (no propagation):** A minimum of 2-4 lbs per 1000 gallons of wort (25-50g per hectoliter) to achieve an initial viable cell concentration approximately 18-36 billion viable cells per gallon (5-10 million per milliliter) in the fermentation vessel.

**Indirect pitching (short propagation):** In state-of-art facilities, exerting strict control over contamination issues, dry yeast can be propagated during a short period. The required quantity of yeast should be decrease accordingly.

Prior to using in fermentation, the yeast should firstly be rehydrated in 5 times its weight of sterile water or wort. This is done at 95°F ± 9°F (35°C ± 5°C) for 15-30 minutes to ensure "conditioning" and a perfect homogenization.

**Fermentation temperature** 86 – 104°F (30 – 40°C)

**Packaging:** 1 x 10 kg (22 lbs) vacuum-packed sachets in cardboard box.

**Storage:** Store in cool (<25°C/77°F) , dry conditions.  
Do not use soft or damaged sachets.

**Shelf life:** 24 months from production date under recommended storage conditions.  
Refer to best before end date on sachets.

**Typical analysis\***

- % dry matter: 94.0 – 96.5
- Living cells: ≥ 20 x 10<sup>9</sup> CFU/ gram
- Total Plate Count: ≤ 1 x 10<sup>4</sup> CFU/ gram
- Acetic acid bacteria: ≤ 1 x 10<sup>3</sup> CFU/gram
- Lactic acid bacteria: ≤ 1 x 10<sup>3</sup> CFU/gram

\*Given for indication only

**Kosher Status** Kosher Pareve

Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.