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## Angel Super Alcohol Active Dry Yeast (saccharine base)

### I. Product introduction:

The product is made of specifically selected high-quality alcohol yeast strains with compound nutrient agents, and is applicable to the ethanol production that adopts molasses, sugar cane juice, beet juice, sweet sorghum and other saccharine materials, as well as the separation and purification of oligosaccharide products as oligoisomaltose, etc.; the product will immediately resume the normal cell status after rehydration, with the characteristics of being osmophilic, ethanol tolerance (15% v/v), acid tolerance (PH3.5), fast fermentation, etc.

### II. Product characteristics:

1. Multi-strain improve the fermentation ability;
2. High invertase; fast transforming from cane sugar to monosaccharide;
3. Strong zymase activity, fast and complete fermentation, strong fermentation ability, less residual sugar and high alcohol productivity. The speed of sugar reduction and ethanol production is obviously higher than general alcohol yeast.
4. High osmotic pressure tolerance.
5. Ethanol tolerance:  $\geq 15\%$ (v/v).
6. Temperature tolerance: the optimal fermentation temperature is 93 ° F-97 ° F(34-36°C), normal fermentation can be realized at 100° F(38°C)
7. pH tolerance: the appropriate fermentation PH value is 4.2-4.5; normal fermentation can be realized when PH value is 3.5-6.5, the fermentation will be basically stopped when PH value is below 3.

### III. Index

Item	Index
Moisture r % $\leq$	6.5
The rate of living yeast cell % $\geq$	70.0

Total yeast Count (亿个/g) (10 <sup>8</sup> /g) ≥	200
Salmonella	Negative

#### IV. Application and dosage:

##### 1. Rehydration activation

Add 1kg of dry yeast in 20 liters of 100°F (38°C) sugar water with the sugar content of 5%, mix and dissolve. Cool to 82° F-86° F(28-30°C) after 15-30 minutes.

##### 2. Direct add yeast in fermentation tank:

Each liter of mash is added with 0.25-0.3g of dry yeast, and the initial yeast cell count of fermentation mash reaches 5million /ml.

##### Propagation in culture tank:

When the equipment and process allow, on the basis of strictly controlling bacterial infection and providing the yeast with the required nutrition, inoculate to ferment after culturing for 8-10 hours, so as to relatively reduce the dry yeast consumption. In consideration of the aging and degeneration of yeast in the culture process, the optimal inoculation replacement cycle shall be 72 hours.

#### V. Specification: 5kg\*2/carton

#### VI. Storage condition and shelf life:

Vacuum aluminum foil packaging, store in low temperature and dry place, with the shelf life of 12 months.