

# Спиртовые дрожжи для биотоплива Premium Turbo, Active Dry, Turbo УН, Leaven

## Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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# Fuel Ethanol

One of the world's main fermentation ingredients supplier, angel yeast supply alcohol yeast and yeast nutrients for alcohol/bio-fuels producers, helping ethanol plant raise the level of fermentation technology, creates value through high quality products and professionals service.

PRODUCTS	DESCRIPTION
Angel Thermal Tolerance Alcohol Active Dry Yeast	This product is selected high-quality alcohol yeast, with characteristics as: High Thermal Tolerance, high Acid and Alcohol resistance, High osmotic pressure tolerance, Strong reproductive ability.
Angel active dry yeast Turbo YH	This product is made of specifically selected high-quality alcohol yeast strains , is suitable for Sugar cane juice, sugar, molasses and sugar fermentation liquor and alcohol.
Angel Leaven	It is suitable for production of wine and alcohol from sucrose, glucose, molasses, as raw materials. It features tolerance with high temperatures, low fermentation residual sugar content, and short fermentation period.

# Super alcohol active dry yeast

## (starch base)

### Product introduction

The product is made of specifically selected high-quality alcohol yeast strains with compound nutrient agents, and is applicable when adopt corn, wheat and cassava as raw materials for alcohol high gravity fermentation. This product is suitable for alcohol and fuel ethanol production in the method of fermentation with the characteristics of strong reproductive ability, high fermentation speed, high tolerance to high ethanol concentration, etc. The product can shorten the fermentation time, and realize the fermentation of alcohol with high concentration.

**Applicable raw materials: corn, cassava, wheat and other starch based materials.**

### Product characteristics

1. Ethanol tolerance  $\leq 23\%$  (v/v)
2. Temperature tolerance 80°F-108°F (28-42°C), the optimal fermentation temperature is 90°F-93°F (32-34°C).
3. pH tolerance 3.5-5.5, the optimal fermentation pH is 4.5-5.5.
4. The cycle of alcohol fermentation is appropriately shortened, 60-65 hours for batch fermentation, 55-60 hours for continuous fermentation.

### Index

Item	Index
Moisture % $\leq$	6.5
The rate of living yeast cell % $\geq$	80.0
Total yeast Count ( $10^8/g$ ) $\geq$	200
Salmonella	Negative



## Advantages of high gravity fermentation

- 1.Reduce energy consumption. Upon the verification, the alcohol content is increased by 10%, and the steam consumption is reduced by about 300kg.
- 2.Reduce process water consumption, reduce 1-2 tons for each ton of alcohol, and reduce waste water treatment cost.
- 3.Improve equipment efficiency.

## Application

### Direct add yeast in fermentation tank

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

#### Characteristics:

Simple operation, simplified flow.

Favorable for stable control.

The probability of bacterial infection is reduced.

### 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 yeast consumption. In consideration of the aging and degeneration of yeast in the culture process, the optimal inoculation replacement cycle shall be 72 hours.

**Specification:** 5kg\*2/carton

#### **Storage condition and shelf life:**

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

# Angel Premium Turbo Yeast

## Description

Angel Premium Turbo Yeast is made of selected high-quality alcohol yeast strains and yeast nutrition, minerals, vitamins and other mixtures. It is suitable for sugar fermentation with excellent fermentation performance. It is a kind of yeast nutrition packaging, specially designed for the production of high fermentation speed and high alcohol content of alcohol. It is suitable for the fermentation with alcohol concentration of 13~20%.

## Application

It is suitable for fermentation in the concentration of 240-340g/L sugar. Premium Turbo Yeast can be added directly . The dosage is 2-8g/L according to the volume of fermentation liquid , The higher the dosage, the shorter the fermentation period. The fermentable temperature range is 15~36°C, The optimum fermentation temperature was 25~33°C. The fermentation was completed until the specific gravity of fermentation broth was less than 0.990.

Sugar concentration	230~280g/L	280~340g/L
YH additive dosage	2~5g/ L	5.0~8.0g/L
% alcohol/volume	13.5~16.5%	16.5 ~20%

## Package:

Vacuum aluminum foil packaging, 10kg\*1/ Carton

## Storage and shelf life:

Store in low temperature and dry place, with the shelf life of 18 months.

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