

# 46 EDV

## High Performance Active Dry Yeast

46 EDV active dry yeast (ADY) is a strain of *Saccharomyces cerevisiae* that has been specially selected for use in sugar fermentations. It can be used with sugar beets and sugar cane, both molasses and juice.

### CHARACTERISTICS

- It has a short lag phase, gives a rapid fermentation and has demonstrated a high resistance to osmotic pressure at high sugar concentration
- It is also resistant to inhibitory natural toxins found in some molasses
- Its high yield capability and low production of higher alcohols makes 46 EDV an excellent choice for fuel alcohol and also for beverage alcohol where light spirit is required

### DESCRIPTION

46 EDV is an active dry yeast strain of *Saccharomyces cerevisiae*.

Certificate of Conformity available upon request.

### APPLICATIONS

46 EDV is a robust yeast that is used both in batch and continuous fermentations. 46 EDV is especially selected for sugar based fermentations and is therefore a good choice for production of alcohol from sugar molasses and juice.

### PACKAGING

10 kg (22.04 lb) vacuum-sealed foil bag.

### DIRECTIONS FOR USE

Pitching rates will depend on the process, but generally range between 10 - 50 g/hL (1 - 4 lb per 1,000 U.S. gal). Lower levels can be used if there is a conditioning stage before the fermentor.

It is recommended to rehydrate the yeast before utilization. For rehydration, use fresh water at 104°F (40°C), stir and allow to stand for 15 minutes.

Recommended fermentation temperature between 86 - 95°F (30° - 35°C).

Consult your technical representative for additional information.

### STORAGE & HANDLING

46 EDV active dried yeast should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.