

# FermaCore™ Propel

## HIGH PERFORMANCE FRESH YEAST

### DESCRIPTION & APPLICATION

FermaCore Propel is the most advanced and improved strain of *Saccharomyces cerevisiae* for use in fuel ethanol fermentations. FermaCore Propel radically reduces fermentation time, allowing you to process more fermentations per year with more ethanol going out the door. The increased speed of the process also decreases early bacterial growth in fermentation and lessens the need for propagation.

FermaCore Propel's high fermentation rate - combined with its ability to completely convert sugars into ethanol with more efficiency and lower glycerol production - allows you to optimize your yeast dosage to maximize yield. FermaCore Propel expresses high amounts of glucoamylase (GA), reducing the need for supplemental GA and additional input costs.

With FermaCore Propel's extreme robustness, you can run more efficient fermentations in the midst of major stress factors, such as elevated temperature and bacterial contamination. The ability to combat heat and bacteria keeps your process more consistent from season to season and decreases the potential for hygiene-related yield loss, even in conditions with significant lactic acid generation. Fermentations are often staged within a temperature range of 30°C - 35°C (86°F - 95°F) and optimal use in a pH range of 4.2 - 5.5.

### INGREDIENTS & PACKAGING

Fresh yeast, water, and food-grade stabilizers packaged in 1000 kg (2204 lb) totes.

### QUALITY SPECIFICATIONS:

Percent Solids	Viable Yeast Cells per mL	Total Bacterial Count per mL
20-24%	$>1 \times 10^9$	$<10^5$

### DIRECTIONS FOR USE

With 6 - 10 hours propagation time, the recommended dosage is 0.1 - 0.3% w/w into the propagation tank. As a direct pitch option, the recommended dosage is 0.025 - 0.050% w/w into the main fermentor.

Contact your Lallemand Biofuels & Distilled Spirits sales representative for more information.

### REGULATORY & CERTIFICATIONS

GRAS (Generally Recognized as Safe)  
Kosher

### GUIDELINES FOR PRODUCT STORAGE & PRECAUTIONS

Product should be kept refrigerated at 1°C - 4°C (33.8°F - 39.2°F). When stored under these conditions, the product is stable for 3 months from the date of manufacture.

The product is stable for approximately 1 week when removed from refrigeration and stored at plant temperatures (30°C, 86°F).

This product is only to be used as a processing aid in the production of fuel ethanol and distillers co-products. It is not to be used as a direct addition to food or animal feed. This product may only be used in fuel ethanol production processes where the time and temperature following ethanol fermentation is sufficient to completely inactivate yeast (minimum exposure of 80°C (175°F) for 2 minutes). No viable yeast may be present in the distillers feed product.

Color may vary per batch, but in no way affects the performance of the product.



**LALLEMAND BIOFUELS  
& DISTILLED SPIRITS**

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