

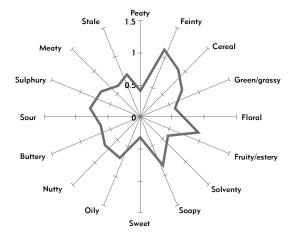
# **PRODUCT INFORMATION**

#### DESCRIPTION

PINNACLE DISTILLERS YEAST (MG+) – Cream is a liquid yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count (4 x 10<sup>9</sup> cells/g)
- Rehydrates well in direct pitch applications
- Is noted for its resulting spirit having high organoleptic qualities

#### PINNACLE (MG+) YEAST: FLAVOUR ATTRIBUTES



New made spirit produced from 100% malted barley at OG 1080°, fermentation temperature range 19-38°C distilled in copper pot.

### **APPLICATION USE**

Pinnacle Distillers Yeast (MG+) – Dried/Cream/Crumbled can withstand high fermentation temperatures up to 38°C, with optimal temperature range being 28-34°C (82°F to 93°F).

#### DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 2.4 and 4.3 litres per 1000 litres.

### DELIVERY

Liquid yeast is distributed in dedicated, insulated and food grade approved road tankers.

#### STORAGE

Liquid yeast needs to be stored in hygienic dedicated and chilled storage tanks. The tanks containing the liquid yeast should be maintained at a temperature between 0°C and 8°C to ensure the 24 day shelf life can be reached.

## REGULATORY

All yeast conforms to current local regulations.





A business division of AB MAURI

The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

DISTILLERS

© 2023 AB MAURI / Date: August 2023 / www.abbiotek.com