



# DISTILLERS YEAST (MG+) - CREAM

## 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 ( $4 \times 10^9$  cells/g)
- Rehydrates well in direct pitch applications
- Is noted for its resulting spirit having high organoleptic qualities

### APPLICATION USE

This yeast product can be applied in a variety of cereal based mashes. Pinnacle Distillers Yeast (MG+) - Cream can withstand a wide range of starting fermentation temperatures with an optimum range of 28°C to 38°C (82°F to 100°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.

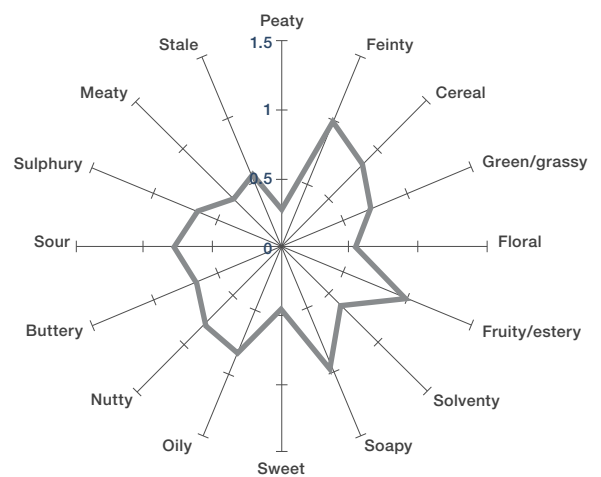
### STORAGE

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.

### 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