

PRODUCT INFORMATION

DISTILLERS YEAST (G)



INSPIRING DISTILLERS THROUGH INGREDIENT INNOVATION



AB Biotek
PARTNERS IN FERMENTATION™

A business division of AB MAURI

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DESCRIPTION

PINNACLE™ DISTILLERS YEAST (G) is an active dry yeast well-suited for use in simultaneous saccharification fermentations of starch substrates from grain. It has a high tolerance to liberated glucose.

- Has a high cell count (>20 x 10⁹ cells/g)
- Rehydrates well in direct pitch applications
- Has high ethanol and temperature tolerance
- Has organic acid tolerance

Can be used in conjunction with glucoamylase and alpha amylase enzyme systems

APPLICATION USE

This yeast product has optimal performance within a pH range of 4.0 to 5.0 but can ferment well in the range of 3.5 to 6.0. Optimal fermentation temperature is dependent on other stresses present (i.e. organic acid, ethanol and pH) but generally ferments well in the range of 33°C to 37°C (92°F to 98°F). Under proper conditions, this yeast can produce ethanol up to and beyond 16% w/v.

DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 0.2 and 0.5 kilograms per 1000 litres of wort (1.67 and 4.17 pounds per 1000 gallons of wort).

PACKAGING

Pinnacle™ Distillers Yeast (G) is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10kg or 20 x 500g bags (22lb)

STORAGE

Boxes should be stored in a cool, dry place. Product should be used within four years of its production date for best performance. Packages which have lost their vacuum-seal should not be used. Opened packages can be stored cool and used within 3-4 days.

SHELF LIFE

4 years from date of manufacture.

REGULATORY

All yeast conforms to current local regulations.

TYPICAL ANALYSIS

Dry solids: 94-96.5%

Viable Cells at packaging > 2.0E+10cfu/g

Lactic Acid bacteria <1.0E+05cfu/g

Total Bacterial Count <1.0E+05cfu/g

Wild Yeast <1.0E+03cfu/g

Acetic acid bacteria <1.0E+03cfu/g

Pathogenic organisms: In accordance with regulations