

ANGEL SUPER ALCOHOL ACTIVE DRY YEAST

(Starch Base)

DEV INC

Applying Innovations

Exclusive Importers of  Angel Yeast For Pan India



Product Introduction

The product is made of specifically selected high-quality alcohol yeast strains with compound nutrient agents and is applicable when adopt corn, wheat, cassava and rice as raw materials for alcohol high gravity fermentation. The product can shorten the fermentation time realize the fermentation of alcohol with high concentration.

Applicable raw materials : Rice, Corn, Wheat and Cassava other starch based Materials

Product Introduction

1. Ethanol tolerance : <26%(v/v)
2. Temperature tolerance : 80°F-108°F (28-42°C). the optimal fermentation temperature is 90°F-93°F(32-34°C)
3. pH tolerance : 3.5-5.5, the optimal fermentation pH4.5-5.5

Advantages of high gravity fermentation

1. Reduce energy consumption. Upon the verification the alcohol content is increased by 10% and the steam consumption is reduced by about 300kg.
2. Reduce process water consumption, reduce 1-2 tons for each ton of alcohol and reduce waste water treatment cost.
3. Very Low residual sugar and Starch.
3. Improve equipment efficiency.
3. Faster Fermentation.

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