

# DEV INC

Applying Innovations

Exclusive Importers of  Angel Yeast For Pan India

## ANGEL SUPER ALCOHOL ACTIVE DRY YEAST (saccharine base)

### PRODUCT INTRODUCTION

The product is made of specifically selected high-quality alcohol yeast strains with compound nutrient agents, and is applicable to the ethanol production that adopts molasses, sugar cane juice, beet juice, sweet sorghum and other saccharine materials, as well as the separation and purification of oligosaccharide products as oligoisomaltose, etc.; the product will immediately resume the normal cell status after rehydration, with the characteristics of being osmophilic, ethanol tolerance (15% v/v), acid tolerance (pH3.5), fast fermentation, etc.

### PRODUCT CHARACTERISTICS

1. Multi-strain improve the fermentation ability.
2. High invertase; fast transforming from cane sugar to monosaccharide.
3. Strong zymase activity, fast and complete fermentation, strong fermentation ability, less residual sugar and high alcohol productivity. The speed of sugar reduction and ethanol production is obviously higher than general alcohol yeast.
4. High osmotic pressure tolerance.
5. Ethanol tolerance ~ 15%(v/v).
6. Temperature tolerance.the optimal fermentation temperature is 93°F -9rF. (34-36°C), normal fermentation can be realized at 100°F (38 °C)
7. pH tolerance. the appropriate fermentation pH value is 4.2-4.5; normal fermentation can be realized when pH value is 3.5-6.5, the fermentation will be basically stopped when pHvalue is below 3.

#### 1. Easy for handling

- Fewer stages of cultivation so no chances of contamination.
- Saving in the form of time and energy.
- Saves on cost of sterilization, steam and chemicals of lab and culture vessels
- Requires less manpower for fermentation process.

#### 2. High Alcohol

- Less spent wash/lees/evaporator condensate
- Indirectly reduces effluent load and treatment cost
- Cost saving in the form of water required and treatment costs
- Saving of energy in Evaporation and Distillation section

#### 3. Low residual sugar

- More alcohol recovery
- Less by-products
- More fermentation efficiency
- More yield

#### 4. Fast Reaction

- Enhance plant capacity
- Less by-product
- Improves final product quality
- Higher distillation efficiency
- Lesser power consumption

#### 5. High Osmo and Thermo tolerance

- Tolerates higher sugar load
- High temperature tolerance
- Decreases load on cooling tower

#### 6. Ecofriendly

- Green technology as it pollutes less
- Environmentally friendly due to less spent wash

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