

SUPERSTART™ is an active dry yeast for use in fuel ethanol and beverage alcohol fermentations. It contains a selected strain of *Saccharomyces cerevisiae* distillers' yeast in a highly concentrated and stable form. SUPERSTART was selected for a rapid fermentation start and strong stress tolerance. Rapid starting helps prevent bacterial contamination and improves alcohol yields. Tolerance to temperature, pH, and osmotic stress also improves alcohol yields by maintaining higher yeast counts and lower glycerol concentrations. SUPERSTART is long-lived and resilient in continuous fermentation conditions. SUPERSTART produces a low level of fermentation by-products and is suitable for many types of beverage alcohol.

SPECIFICATIONS

SUPERSTART contains the Ethanol Technology distillers' strain of *Saccharomyces cerevisiae*.

APPLICATIONS

SUPERSTART is intended for use in fuel ethanol and beverage alcohol fermentations. It ferments well at temperatures up to 93°F (34°C) and in a pH range of 3.5 to 6.0.

DIRECTIONS FOR USE

SUPERSTART can be added directly to the fermenter at a rate of 1 to 2 pounds per 1,000 US gallons (10 to 25 grams per hectoliter). Lower levels can be used if there is a propagation or conditioning stage before the fermenter. For best results, add to liquids at temperatures of 90° to 105°F (30° to 40°C).

STORAGE AND HANDLING

SUPERSTART should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 24 months from the date of manufacture.

PACKAGING

20-kilogram vacuum-sealed foil bag.

To the best of our knowledge, the information contained here is true and accurate. However, any recommendations or suggestions are made without any warranty or guarantee since conditions and methods of use are beyond our control. This information should not be considered as a recommendation that our products be used in violation of any patents.



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