

UNIYEAST *Max*

ALCOHOL ACTIVE DRY YEAST

Suitable for Sugar & Molasses based fermentations, both continuous and batch, UNIYEAST Max is a fast fermenting, high alcohol and high temperature tolerant yeast with higher alcohol yields



PRODUCT INGREDIENTS

Saccharomyces cerevisiae & Sorbitan monostearate (E491)

Fermentation Temp. : 28~35 °C

Dosage : Recommended dosage 0.3 ~ 1.2% of raw material.

Procedure : UNIYEAST is added to warm water at 28-35 °C for 15 minutes, after 15-20 minutes same is ready for direct use with raw material.

Storage : Must be stored in a cool and dry place below 27 °C.

Shelf Life : 24 months from the date of manufacture.

Imported & marketed by:

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