



YVE-013 PROPAGATION/FERMENTATION AID

Problems that may arise during propagation/fermentation are often due to decreased yeast viability which can be the result of:

- Nutritional deficiency (thiamine, assimilable nitrogen).
- Deficient yeast membrane permeability (low sterols and long chain fatty acids content).
- Presence of inhibitors (such as alcohol, C8-C12 fatty acid inhibitors).
- Significant temperature changes.

YVE-013, a proven propagation/fermentation aid, provides the ultimate propagation/fermentation enhancement.

- Thiamine and ammonium salt support yeast growth and metabolism.
- YVE-013 plays a protective role by fixing the C8-C12 fatty acid inhibitors.
- Proven support for new GMO Yeast Strains.
- Provides support for Alcohol Beverage fermentations resulting in more consistent blends.
- No adverse effects on co-products.

YVE-013 PROPERTIES

PROPAGATION

- Stimulates yeast growth via increased amino acids
- Increased cell concentration without time extension
- Aid in decreasing propagation time
- Penicillin replacement

FERMENTATION

- Increases alcohol yield
- Reduces residual sugars
- Lower glycerol
- Decreased fermentation time
- FDA/GRAS & Kosher certified

HOW TO USE

- YVE-013 can be added at start of yeast propagation, and at midway through fermentation when yeast growth slows.
- Apply at 50 to 500 ppm as 10% liquid to volume. 1 to 5 gallons per 12,000 gallon prop.
- Liquid formulation

PACKAGE AND STORAGE

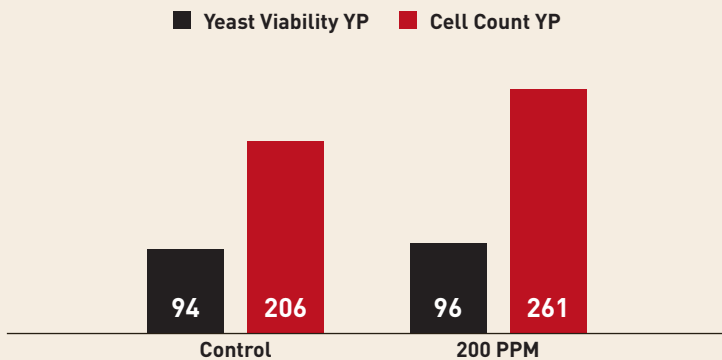
- 2,780-lb. totes
- 470-lb. drum
- 40-lb. pail
- Store in cool, dry place in sealed containers.

BEST BY TEST

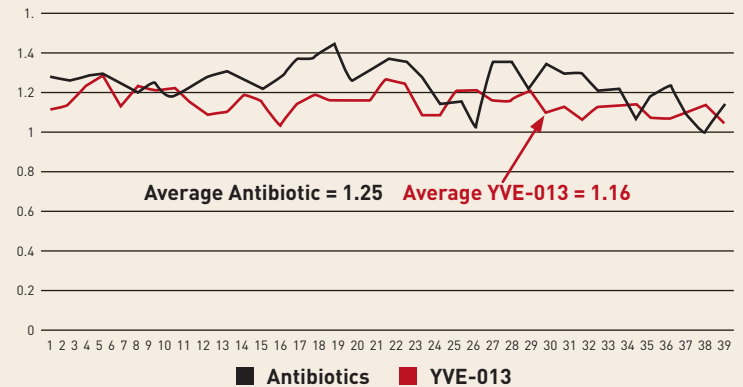
Field tests prove that YVE-013 outperforms the most popular competitive fermentation enhancers.

PLANT 0183

Average trial data demonstrating an increase in yeast propagation (yp) cell count and also showing an increase in yeast viability.



24-HOUR GLYCEROL



The Chemistry of Good®