

DISTILLERS YEAST

The Best Deserve the Best

Pinnacle Distillers Yeast plays an essential role in the process of converting sugars into alcohol which goes on to make Scotland's finest whiskies.

Pinnacle Distillers Yeast is available in two formats - crumbled in bags and liquid cream yeast.

Over the years through AB Mauri's partnership working with distilleries, sites have progressed to using cream yeast in place of bagged yeast. A critical part of this development has been the engineering and technical support provided by AB Mauri.

A large proportion of Scottish distilleries now use cream yeast as supplied by AB Mauri.

Cream and Bagged Yeast

Pinnacle Distillers Yeast is available in two formats - crumbled yeast in 20kg bags or bulk liquid cream yeast.

Pinnacle Distillers Yeast is a special strain grown using a stringent process that ensures outstanding performance in whisky production. Our yeast optimises sugars for maximum alcohol yield with a good thermo-tolerance up to 35°C.

Pinnacle Distillers Yeast Benefits

- Optimises sugar to alcohol
- Consistent flavours
- Fermentation performance is monitored throughout the shelf life
- Fermentation profiling
- Yeast usage optimisation
- Onsite microbiological surveys and analysis
- Education and training

Pinnacle Distillers Yeast

- Available in bulk tanker deliveries
- AB Mauri operate a dedicated tanker fleet enabling the very highest service levels to distillers
- Through sophisticated telemetry systems customer stock levels are monitored and replacement deliveries automatically implemented
- Shelf life up to 28 days when stored at 0°C - 6°C

Research & Development

AB Mauri's UK business, together with AB Mauri's MTECH Technology Group, covers all aspects of yeast manufacturing and operations including strain development, engineering, fermentation technology, project and procurement management.

Quality Control

The yeast production process at Hull is closely monitored by a team of scientists using modern analytical and microbiological techniques

Product quality accreditation

- BRC 'A' grade
- ISO 9001
- Kosher



AB Mauri UK & Ireland
Incorporating Cereform and Mauri Products

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