

# Unrivaled Partnerships

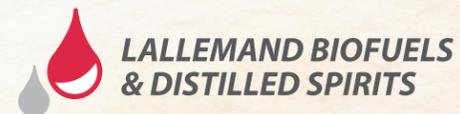
We believe that partnerships help our customers become stronger and more successful. That is why we work with professional distribution companies who share our values. We work behind the scenes with these partners to help provide you with unique solutions, maximized profitability and complete fermentation packages.

We deliver the highest-quality, consistent ingredients, outstanding service and education, and industry-leading experience.



At LBDS, we believe craft distilling is an art. We take a hands-on approach to customer service and fermentation management. We are dedicated to helping you enhance the fermentation process in order to improve yield and raise efficiencies, all while creating the perfect medley of aroma and flavour.

Visit [lallemandcraftdistilling.com](http://lallemandcraftdistilling.com) to see how you can partner with LBDS.



# LALLEMAND CRAFT DISTILLING

## Where Science Meets Art



**Fermentation Ingredients for High-Quality Spirits**



# Fermentation Excellence

## TAILORED FERMENTATION SUPPORT

Lallemand Craft Distilling consists of the team within Lallemand Biofuels & Distilled Spirits (LBDS) dedicated to the craft distillers.

Because spirits are our passion, Lallemand Craft Distilling is committed to providing the craft distilling market with only the highest quality products in partnership with expert technical support and education programs, all specific to the needs of craft distillers.

## DEDICATED SUPPORT

At LBDS, we have dedicated, experienced employees from industries including distilled spirits, winemaking, brewing and other associated fermentation applications. As a result, our team has a broad scope of knowledge to help you resolve complex technical issues.

Our international team has experience running both grain and sugar-based distilleries, working in laboratories and process development. That means solutions are based on practicality and will be suited to meet the needs of your distillery, whether you are a micro-distillery or a full-scale production facility. It also means we can support you regardless of your location.

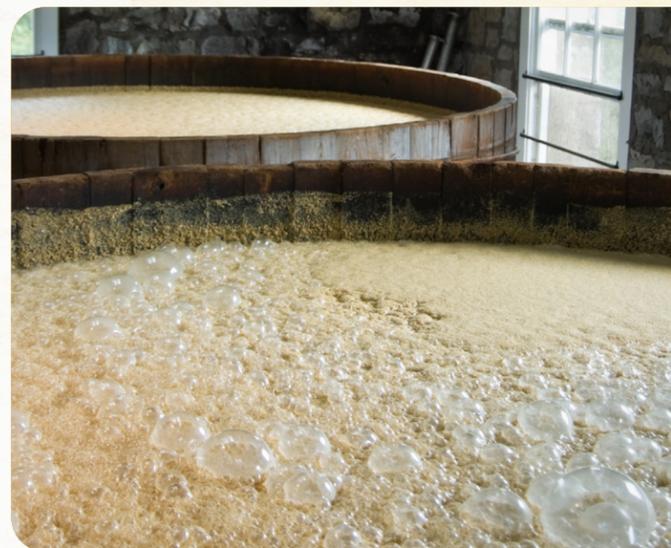


## OUR TEAM CAN SUPPORT YOU WITH:

**Fermentation:** Fermentation is the key to achieve a unique and consistent product. We will help you meet your needs whether they be higher efficiencies, good kinetics, more or different congeners or time reduction.

**Troubleshooting:** We are experts at solving distillery issues. We can optimize distillery performance, identify areas that cause problems and provide accurate advice to help you meet your production targets.

**Research & Development:** Our team is continually developing new products and services tailored specifically for distinctive, unique spirits.



## EDUCATION

**The Alcohol School:** For over 40 years, LBDS has led education in the craft distilling industry with both scientific and practical expertise. No industry educational initiative has a higher profile than The Alcohol School, run by LBDS subsidiary *The Ethanol Technology Institute (ETI)*.

In 2017, the ETI launched the inaugural **Alcohol School Craft Distilling Seminar**. Each year, this educational event is the premier distilling resource for craft distillers.

**The Alcohol Textbook:** The definitive reference on alcohol products for beverage, industrial or fuel uses, *The Alcohol Textbook* is now in its sixth edition. There is no better educational tool for understanding the distilling industry.



## PRODUCT RANGES



### **DistilaMax® Yeasts:**

Producing Vodka, Whisky, Cachaça, Rhum Agricole, Rum, Tequila, Mescal and other spirits involves fermenting very different feedstocks with varying fermentation conditions. As a result, for years, Lallemand Craft Distilling has studied feedstocks and conditions of fermentation, all while working with craft distillers to understand their needs in order to provide a dedicated range of yeast.



### **DistilaVite® Nutrients:**

Yeast nutrients are vital to the health and structure of the yeast cell, assisting in both the performance and consistency of fermentation to help you create high-quality spirits. Our DistilaVite® yeast nutrient products provide the correct balance for optimal growth and production.



### **DistilaZyme® Enzymes:**

In grain-based fermentations, with or without limited use of endogenous enzymes, the addition of our starch degrading enzymes will allow for increased alcohol yield and fermentation consistency. These aids also indirectly provide favorable sensory precursors.



### **DistilaBact® Bacteria:**

The production of sour mash requires exceptional management throughout the entire production process. DistilaBact® LP is designed specifically for use in managing sour mash development during the production of distilled spirits, and grants the distiller the ability to create a uniquely crafted flavor profile.