5 ways that **Innova® Lift** rises to the challenge

Here are just a few reasons why Innova® Lift is superior yeast technology for ethanol producers with fermentation times >57 hours.

Longer fermentations have specific process requirements. That's why we created Innova® Lift, our new yeast that eliminates the operational stress from fermentation while delivering significant performance improvements. Welcome to the future of ethanol production.

- Current yeasts force you to operate at around 94°F. **Innova® Lift** tolerates temperature excursions up to **98°F**.
- Organic acid can inhibit performance at 0.2%. **Innova® Lift** works through spikes in lactic acids up to **0.4%**.
- Many advanced cream yeasts require expensive “yeast food” to finish fermentation. **Innova® Lift** helps you reduce “yeast food” by up to **100%**.
- Compared to conventional dry yeast, **Innova® Lift** can give you up to **2-4% enhanced ethanol yield**.
- **Innova® Lift** expresses a novel glucoamylase with **2x** the performance of other yeast-expressed glucoamylases. Together with our optional companion enzyme blends, they make more glucose available and help yeast use it more efficiently.

Rethink Tomorrow

Novozymes®

Bioenergy