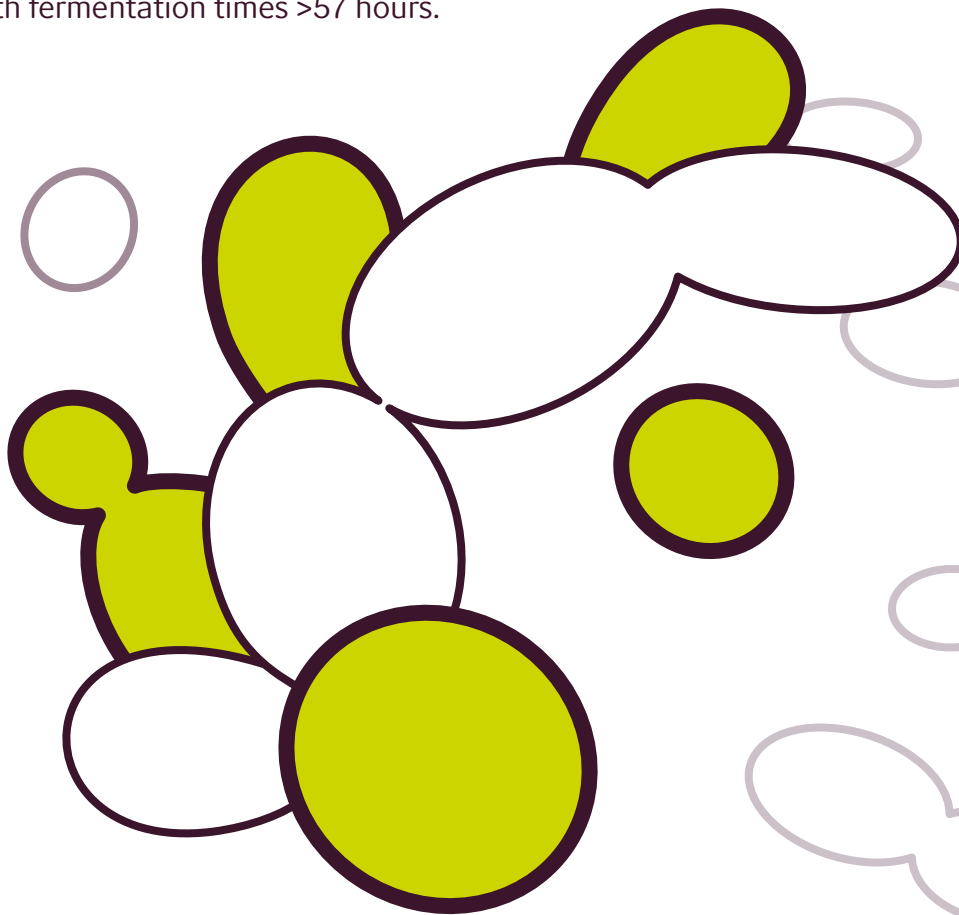


# 5 ways that Innova<sup>®</sup> Lift rises to the challenge

Here are just a few reasons why Innova<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> Lift tolerates temperature excursions up to**

**98°F**

Organic acid can inhibit performance at 0.2%.  
**Innova<sup>®</sup> Lift works through spikes in lactic acids up to**

**0.4%**

Many advanced cream yeasts require expensive "yeast food" to finish fermentation.  
**Innova<sup>®</sup> Lift helps you reduce "yeast food" by up to**

**100%**

Compared to conventional dry yeast,  
**Innova<sup>®</sup> Lift can give you up to**

**2-4%**  
enhanced ethanol yield

**Innova<sup>®</sup> 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.