



Technical Data Sheet

Apollo-Dehydrated Yeast

Product Description			
Apollo Dehydrated Yeast is developed by WHC Lab.			
A specialized strain for the production of spirit from an apple-based substrate. This strain provides a fast and efficient fermentation of up to 17% ABV. The resulting wash provides a nice flavourful and complex distillate that brings the notes of the different apple varieties to center stage.			
Guidelines			
Oxygenation and/or rehydration may not be needed.			
Pitch rate: 0.2-0.4g/l			
The intended fermentation temperature range is 12°C to 30°C.			
Ingredient Declaration			
Yeast	98.8% to 99.2%		
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)		
Technical Specification			
Yeast Strain	Saccharomyces cerevisiae		
Dosage	0.2-0.4g/l		
Fermentation Temperature	12°C to 30°C		
ABV Tolerance	17%		
Nitrogen Demand	Medium		
Weight	0.5 kg / 10 kg		
Physical, Chemical and Microbiological properties			
Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules (typically 3mm particle size)	-
Powder flow characteristics	-	Free flowing granules	-
Odor	-	Weak characteristic yeast smell	Typical
Color	-	Light brown/beige	Light brown/beige
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	>10 ¹⁰
Direct Live Cell Count	Cells/g	1.9 x 10 ¹⁰	> 1.9 x 10 ¹⁰
Lactic Acid Bacteria	Cfu/g	< 10	< 10 ³
Acetic Acid Bacteria	Cfu/g	< 10	< 10 ⁴
Wild Yeasts	Cfu/g	< 10	< 10 ⁵
Moulds	Cfu/g	< 10	< 10 ²
Coliforms	Cfu/g	< 10	< 10 ²
Escherichia coli	Cfu/g	Absent in 1 g	Absent in 1 g
Staphylococcus aureus	Cfu/g	Absent in 1 g	Absent in 1 g
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g
Listeria monocytogenes	Cfu/g	Absent in 25 g	Absent in 25 g
Allergens*			
Apollo Dehydrated Yeast does not contain added allergens. Allergens not handled on site.			
*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)			
GMO			
Apollo Dehydrated Yeast does not contain genetically modified organisms or materials.			

Packaging	
Apollo Dehydrated Yeast is available in 500g and 10kg vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).	
Storage and Handling	
Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C), dry, and well-ventilated environment.
Shelf life:	3 years from date of production, if vacuum seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (1°C to 5°C, ideally 2°C) and use promptly. Please note expiry date on packs prior to opening. Note: When added to water or a water solution, Apollo Dehydrated Yeast releases CO ₂ , especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice.

