

WHC Lab Ltd., Prospect Lower, Newcastle, Co. Wicklow, Ireland, A63H0K8

| Document ID: | SPEC-P-47 | |
|--------------|-----------------|--|
| Revision 0 | 08-Nov-2024 | |
| Approved By: | Philip Woodnutt | |



Technical Data Sheet

Blitz Lager Dehydrated Yeast

Product Description

Blitz Lager Dehydrated Yeast is developed by WHC Lab.

Blast off your brewing process and embark on a journey to exceptional lager. Blitz Lager produces high quality, flavourful-lagers at top speed - without compromising on quality. Launch your next lager with Blitz Lager yeast and enjoy a fast, sustainable fermentation with refreshing results.

Guidelines

Oxygenation and/or rehydration for generation 0 may be beneficial, but not necessary. We recommend a pitch rate of at least 50g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 50-150g/hl of wort.

| Yeast | | 98.8% to 99.2% 0.8% to 1.2% (*Sorbitan Monostearate) | | | |
|--|--|--|--|--|--|
| Emulsifier E491* | U.8% to 1.2% (*S | Sorpitan Monostearate) | | | |
| Technical Specification | Carach | | | | |
| Yeast Strain | Saccharomyce | es cereviside | | | |
| Dosage | 50-100g/hl | | | | |
| Fermentation Temperature | 16°C to 20°C 61°F to 68°F | | | | |
| ABV Tolerance | 11% | | | | |
| Nitrogen Demand | Medium | | | | |
| Attenuation | 73% to 77% | | | | |
| Flocculation | Medium | | | | |
| Weight | 0.5 kg | | | | |
| Physical, Chemical and Micı | robiological proj | perties | | | |
| Parameter | Unit of Measure | Typical Value | Specification Valu | | |
| Appearance | _ | Fine granules | - | | |
| Powder flow characteristics | | (typically 3mm particle size) | | | |
| | - | Free flowing granules Weak characteristic yeast | - | | |
| Odor | - | smell | Typical | | |
| Color | | | Light | | |
| Color | - | Light brown/beige | 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 | >1010 | | |
| 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 Allergens* | Cfu/g | Absent in 25 g | Absent in 25 g | | |
| *EU Regulation 1169/2011 (Foc GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re | d Information R t does not conta is available in 50 elevant food-con | in genetically modified organis 00g vacuum-packed silver foil p. 1tact legislation, including, EU R | acks. Regulation | | |
| *EU Regulation 1169/2011 (Foc GMO Blitz Lager Dehydrated Yeas materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact | d Information R t does not conta is available in 50 elevant food-con d for contact wit ct with food)), EU | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil pa Itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP fo | acks. Regulation 20 (plastic | | |
| *EU Regulation 1169/2011 (Foc GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foc | d Information R t does not conta is available in 50 elevant food-con d for contact wit ct with food)), EU | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil pa Itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP fo | acks. Regulation 20 (plastic | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling | d Information R t does not conta is available in 50 elevant food-con d for contact wit ct with food)), EU od), and FDA CFR Store at cool to | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pa 1tact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP fo 21 (174-179) (USA). | acks. Regulation 20 (plastic or materials y 5°C to 15°C or | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling | d Information R t does not conta is available in 50 elevant food-con d for contact wit ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d | egulations) (Annex II) in genetically modified organis og vacuum-packed silver foil pa itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP fo 21 (174-179) (USA). | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with for Storage and Handling Storage Conditions: | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), o 3 years from da | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil pa itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP fo 21 (174-179) (USA). combient temperatures (ideally lry, and well-ventilated environmate of production, if vacuum sec | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with for Storage and Handling Storage Conditions: | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po atact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). combient temperatures (ideally lry, and well-ventilated environmate of production, if vacuum set s outlined above. | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with for Storage and Handling Storage Conditions: | is available in 50 elevant food-con d for contact with for contact with t with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), of 3 years from da and if stored a Once opened, results, store re | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pa itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). o ambient temperatures (ideally ry, and well-ventilated environr ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with for Storage and Handling Storage Conditions: | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), o 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pa itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). combient temperatures (ideally lry, and well-ventilated environ ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling Storage Conditions: Shelf life: | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), o 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pa itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). o ambient temperatures (ideally ry, and well-ventilated environr ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with for Storage and Handling Storage Conditions: | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- ntact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 2 21 (174-179) (USA). combient temperatures (ideally try, and well-ventilated environr ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. cpiry date on packs prior to oper to water or a water solution, E | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling Storage Conditions: Shelf life: | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- ntact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). o ambient temperatures (ideally try, and well-ventilated environr ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. spiry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially o | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling Storage Conditions: Shelf life: | is available in 50 elevant food-con d for contact with for contact with t with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil particular itact legislation, including, EU Re h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally ry, and well-ventilated environ ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator and use promptly. pirry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with ro 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling Storage Conditions: Shelf life: Handling: | is available in 50 elevant food-con d for contact with for contact with t with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil particular itact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally ry, and well-ventilated environ ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator and use promptly. spiry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with ro 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling Storage Conditions: Shelf life: Handling: | is available in 50 elevant food-con d for contact with for contact with t with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- ntact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environinate of production, if vacuum sea s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator ind use promptly. pirry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (For GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with ro 1935/2004 (materials intended materials intended for contact intended for contact with foc Storage and Handling Storage Conditions: Shelf life: Handling: | is available in 50 elevant food-con d for contact with for contact with t with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- tact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). D ambient temperatures (ideally lry, and well-ventilated environ ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. <i>Material Safety Data Sheet/MSDS for</i> | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 7 high in sugars keep levels be <i>Please request a</i> | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil particular in genetically modified organis 00g vacuum-packed silver foil particular in genetically modified organis in genetically modified organis in the second silver foil particular in food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally regulated environment ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator and use promptly. repiry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil particular in genetically modified organis 00g vacuum-packed silver foil particular in genetically modified organis in genetically modified organis in the second silver foil particular in food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally regulated environment ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator and use promptly. repiry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- ntact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environn ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter Nutrient & | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- ntact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environn ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter Nutrient & | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- ntact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environn ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter Nutrient & | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- tact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). to ambient temperatures (ideally lry, and well-ventilated environn ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil po- tact legislation, including, EU R h food), EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). to ambient temperatures (ideally lry, and well-ventilated environn ate of production, if vacuum set s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pentact legislation, including, EU Regulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environner ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator ind use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate ver elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pentact legislation, including, EU Regulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environner ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator ind use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate ver elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pentact legislation, including, EU Regulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environner ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator ind use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate ver elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pentact legislation, including, EU Regulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environner ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator ind use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate ver elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-con d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis 00g vacuum-packed silver foil pentact legislation, including, EU Regulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). Deambient temperatures (ideally try, and well-ventilated environner ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator ind use promptly. piry date on packs prior to oper to water or a water solution, E east releases CO ₂ , especially of s or starch. Ensure adequate ver elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added 1 Dehydrated Y high in sugars keep levels be Please request a | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil protection itact legislation, including, EU Repulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally fry, and well-ventilated environment ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator and use promptly. repring date on packs prior to operator to water or a water solution, E east releases CO ₂ , especially of so or starch. Ensure adequate verses alow advised exposure limits. Material Safety Data Sheet/MSDS for clarification | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended materials intended for contact intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be <i>Please request a</i> | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil protection itact legislation, including, EU Repulation 1245/2022 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally fry, and well-ventilated environment ate of production, if vacuum sets soutlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator and use promptly. repring date on packs prior to operator to water or a water solution, E east releases CO ₂ , especially of so or starch. Ensure adequate verses alow advised exposure limits. Material Safety Data Sheet/MSDS for clarification | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with re 1935/2004 (materials intended intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage Configure Conditions Seed Yeast Seed Yeast Culture Stage Configure Chart Seed Yeast Culture Stage Configure Chart Seed Yeast Culture Stage Configure Chart Culture Stage Configure Chart Culture Stage Configure Chart Culture Stage Configure Chart Culture Stage Configure Chart Culture Stage Culture Stage Configure Chart Culture Stage Configure Chart Culture Stage Culture Stage | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be <i>Please request a</i> | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil particulated legislation, including, EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally dry, and well-ventilated environ ate of production, if vacuum sets s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, F east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter Nutrient & Mineral Salts (Larification (Larification (Larification) Enter States (Material Salts) (Larification) (La | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with ro 1935/2004 (materials intended intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage Seed Yeast Culture Stage Seed Yeast Filter Filter Washing Tank Separator Washing Tank | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be <i>Please request a</i> | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil particulated legislation, including, EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally dry, and well-ventilated environ ate of production, if vacuum sets s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, F east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter Nutrient & Mineral Salts (Larification (Larification (Larification) Enter States (Material Salts) (Larification) (La | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |
| *EU Regulation 1169/2011 (Foo GMO Blitz Lager Dehydrated Yeast materials. Packaging Blitz Lager Dehydrated Yeast This material complies with ro 1935/2004 (materials intended intended for contact with foo Storage and Handling Storage Conditions: Shelf life: Handling: Manufacturing Chart Laboratory Culture Stage Seed Yeast Culture Stage Seed Yeast Filter Filter Washing Tank Separator Washing Tank | is available in 50 elevant food-cond d for contact with ct with food)), EU od), and FDA CFR Store at cool to 41°F to 59°F), d 3 years from da and if stored a Once opened, results, store re 32°F to 50°F) a Please note ex When added Dehydrated Y high in sugars keep levels be <i>Please request a</i> | egulations) (Annex II) in genetically modified organis Og vacuum-packed silver foil particulated legislation, including, EU Regulation 1245/202 Regulation 2023/2006 (GMP for 21 (174-179) (USA). De ambient temperatures (ideally dry, and well-ventilated environ ate of production, if vacuum sets s outlined above. re-seal to keep out air and wate e-sealed packs in a refrigerator nd use promptly. piry date on packs prior to oper to water or a water solution, F east releases CO ₂ , especially of s or starch. Ensure adequate v elow advised exposure limits. Material Safety Data Sheet/MSDS for Scale enter Nutrient & Mineral Salts (Larification (Larification (Larification) Enter States (Material Salts) (Larification) (La | acks. Regulation 20 (plastic or materials y 5°C to 15°C or ment. al is not broken er. For best (0°C to 10°C or ning. Blitz Lager on substrates rentilation to r further advice. | | |

If you have any questions or concerns about our product please contact us at lab@whclab.com



Rev 0

