



## Technical Data Sheet

### Hornindal (Bjorn)-Dehydrated Yeast (500g)

Product Description			
Hornindal (Bjorn) Dehydrated Yeast is developed by WHC Lab.			
A yeast strain isolated from a kveik isolate from the Hornindal region in Norway. Similar to other kveik strains like Voss this is a thermotolerant strain. Higher temperatures increase the production of tropical fruit esters, this yeast is also great for dark styles such as imperial stouts. Great for IPA's and pale ales this yeast produces flavours of tangerine, pineapple and mango. A very high rate of fermentation and flocculation at higher temperatures.			
Guidelines			
Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial. It is recommended to have a pitch rate of at least 30g per hl of wort for a standard gravity brew (1.045). Pitch rate is between 30-100g/hl of wort.  The intended fermentation temperature range is 28°C to 37°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	30-100g/hl		
Fermentation Temperature	28°C to 37°C		
ABV Tolerance	14%		
Nitrogen Demand	Very High		
Attenuation	73% to 80%		
Flocculation	High		
Weight	0.5 kg		
Physical, Chemical and Microbiological properties			
Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules <i>(typically 3mm particle size)</i>	-
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 <sup>10</sup>	>10 <sup>10</sup>
Direct Live Cell Count	Cells/g	1.9 x 10 <sup>10</sup>	> 1.9 x 10 <sup>10</sup>
Lactic Acid Bacteria	Cfu/g	< 10	< 10 <sup>3</sup>
Acetic Acid Bacteria	Cfu/g	< 10	< 10 <sup>4</sup>
Wild Yeasts	Cfu/g	< 10	< 10 <sup>5</sup>
Moulds	Cfu/g	< 10	< 10 <sup>2</sup>
Coliforms	Cfu/g	< 10	< 10 <sup>2</sup>
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*			

Hornindal (Bjorn) Dehydrated Yeast does not contain added allergens. Allergens not handled on site.

\*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Hornindal (Bjorn) Dehydrated Yeast does not contain genetically modified organisms or materials.

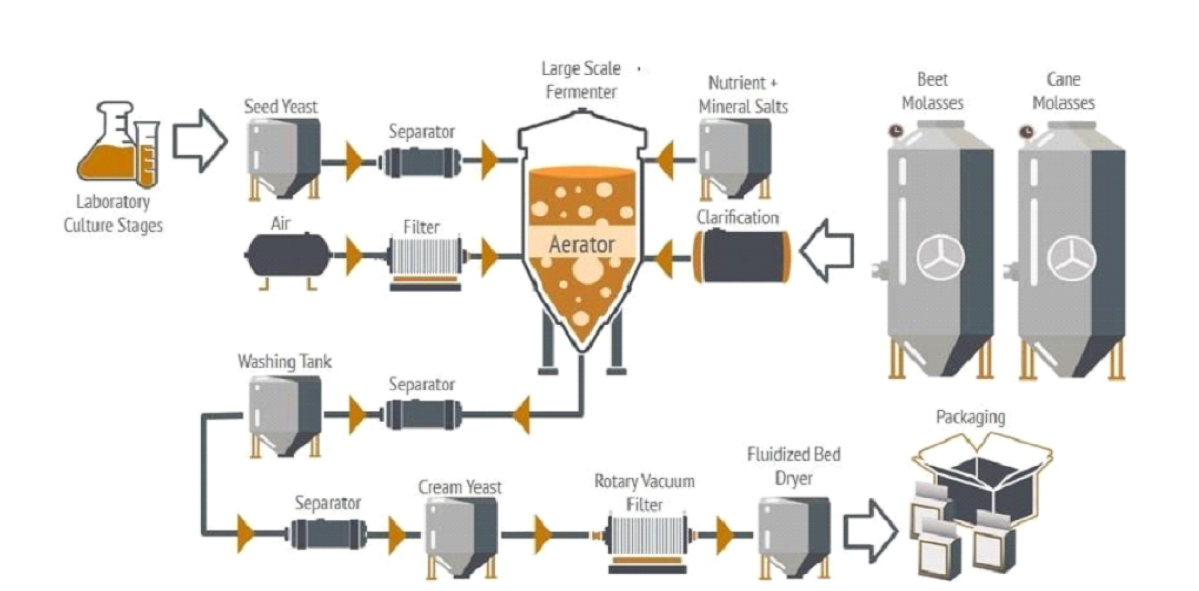
Packaging

Hornindal (Bjorn) Dehydrated Yeast is available in 500g 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:	<p>Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C) and use promptly.</p> <p>Please note expiry date on packs prior to opening.</p> <p><b>Note:</b> When added to water or a water solution, Hornindal (Bjorn) Dehydrated Yeast releases CO<sub>2</sub>, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</p> <p>Please refer to the Material Safety Data Sheet/MSDS for further advice.</p>

Manufacturing Chart



Beer Styles

Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts

