



Technical Data Sheet

LAX-Dehydrated Yeast (500g)

Product Description

LAX Dehydrated Yeast is developed by WHC Lab.

LAX Dehydrated 500g packs contain the yeast species Saccharomyces cerevisiae. This yeast is isolated from a famous brewery in California. The aroma produced is quite neutral in order to accentuate the hop aromas in particular in dry-hopped beer.

Guidlines

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 50g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 50-150g/hl of wort

The intended fermentation temperature range is 18°C to 22°C.

Ingredient Declaration					
Yeast	98.8% to 99.2%				
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)				
Technical Specification					
Yeast Strain	Saccharomyces cerevisiae				
Fermentation Temperature	18°C to 22°C				
ABV Tolerance	13%				
Nitrogen Demand	Medium				
Attenuation	76% to 80%				
Flocculation	Medium Low to Medium				
Weight	0.5 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	>1010						
Direct Live Cell Count	Cells/g	1.9×10^{10}	> 1.9 x 10 ¹⁰						
Lactic Acid Bacteria	Cfu/g	< 10	< 103						
Acetic Acid Bacteria	Cfu/g	< 10	< 104						
Wild Yeasts	ild Yeasts Cfu/g		< 10 ⁵						
Moulds	Cfu/g	< 10	< 102						
Coliforms	Cfu/g	< 10	< 102						
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*

LAX Dehydrated Yeast contains no added allergens.

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

GMO

LAX Dehydrated Yeast does not contain genetically modified organisms or materials.

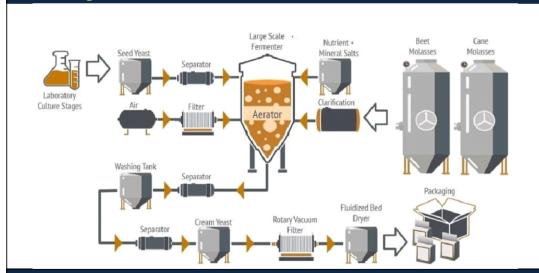
Packaging

LAX 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.				
	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. Please note expiry date on packs prior to opening.				
Handling:	Note: When added to water or a water solution, LAX 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.				

Manufacturing Chart



Flavour Chart								
Dark fruit	Clean	Tropical Fruit	Banana	Green Apple	Citrus	Candy	Grassy	Bubblegum
*	+4+	*		×		da.	ΔM_{ℓ}	
	+V.							
LOW		LOW	LOW	MEDIUM	MEDIUM	LOW	MEDIUM	LOW

Beer Styles