



Document ID:	SPEC-P-20
Revision 2	17-June-2024
Approved By:	Philip Woodnutt

Technical Data Sheet
Lovely Bubbly Dehydrated Yeast

Product Description

Lovely Bubbly Dehydrated Yeast is developed by WHC Lab.

A selected strain that provides a very clean fermentation with minimal sulphur production. The elegant and clean strain allows the grape to play center stage in the final product.

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 0.2g/l of wort for a standard gravity brew (1.045). Pitch rate is between 0.2-0.4g/l of wort.

The intended fermentation temperature range is 12°C to 30°C [54°F to 86°F]

Ingredient Declaration

Yeast	98.8% to 99.2%
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)

Technical Specification

Yeast Strain	<i>Saccharomyces baynus</i>
Dosage	0.2-0.4g/l
Fermentation Temperature	12°C to 30°C 54°F to 86°F
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
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

Allergens*

Lovely Bubbly Dehydrated Yeast does not contain added allergens.

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

GMO

Lovely Bubbly Dehydrated Yeast does not contain genetically modified organisms or materials.

Packaging

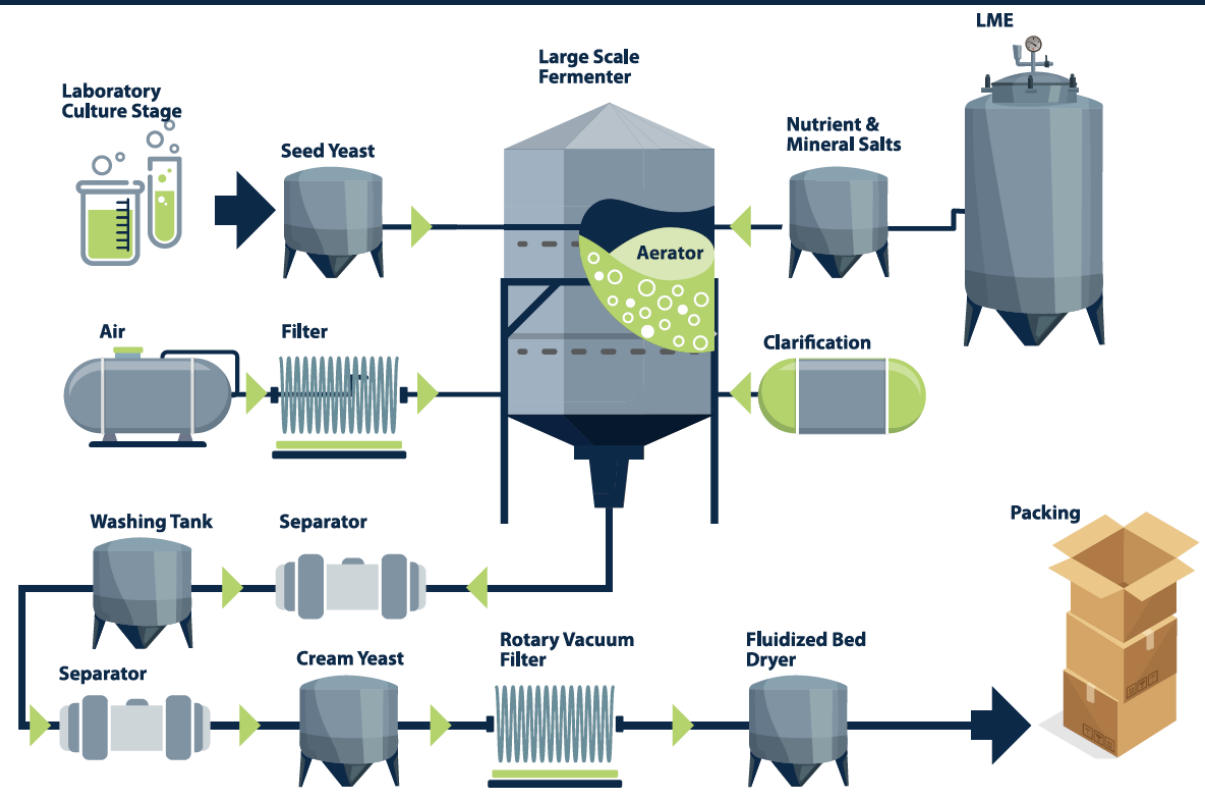
Lovely Bubbly Dehydrated Yeast is available in 500g and 10kg vacuum-packed silver foil packs.

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 or 41°F to 59°F), 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 (0°C to 10°C or 32°F to 50°F) and use promptly. Please note expiry date on packs prior to opening. When added to water or a water solution, Lovely Bubbly Dehydrated Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

Manufacturing Chart



Beer Styles

Champagne

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