



## Technical Data Sheet

### Saturated-Dehydrated (500g)

| Product Description  |                                       |   |                          |
|--|---------------------------------------|---|--------------------------|
| Saturated Dehydrated Yeast is developed by WHC Lab.  |                                       |   |                          |
| Saturated Dehydrated 500g packs contain the yeast species <i>Saccharomyces cerevisiae</i> . It is a top-cropping NEIPA yeast of English origin. It produces a tropical fruit ester profile and induces biotransformation with hops. Good haze stability. |                                       |   |                          |
| 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.                        |                                       |   |                          |
| The intended fermentation temperature range is 19°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   | <i>Saccharomyces cerevisiae</i>       |   |                          |
| Fermentation Temperature   | 19°C to 22°C                          |   |                          |
| ABV Tolerance  | 13%                                   |   |                          |
| Nitrogen Demand  | Medium                                |   |                          |
| Attenuation  | 73% to 77%                            |   |                          |
| Flocculation   | Medium to High                        |   |                          |
| Weight   | 0.5 kg                                |   |                          |
| Physical, Chemical and Microbiological properties  |                                       |   |                          |
| Parameter  | Unit of Measure                       | Value   | Specification Value      |
| Appearance   | -                                     | Fine granules<br><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>        |
| <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\*

Saturated Dehydrated Yeast contains no added allergens.

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

## GMO

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

## Packaging

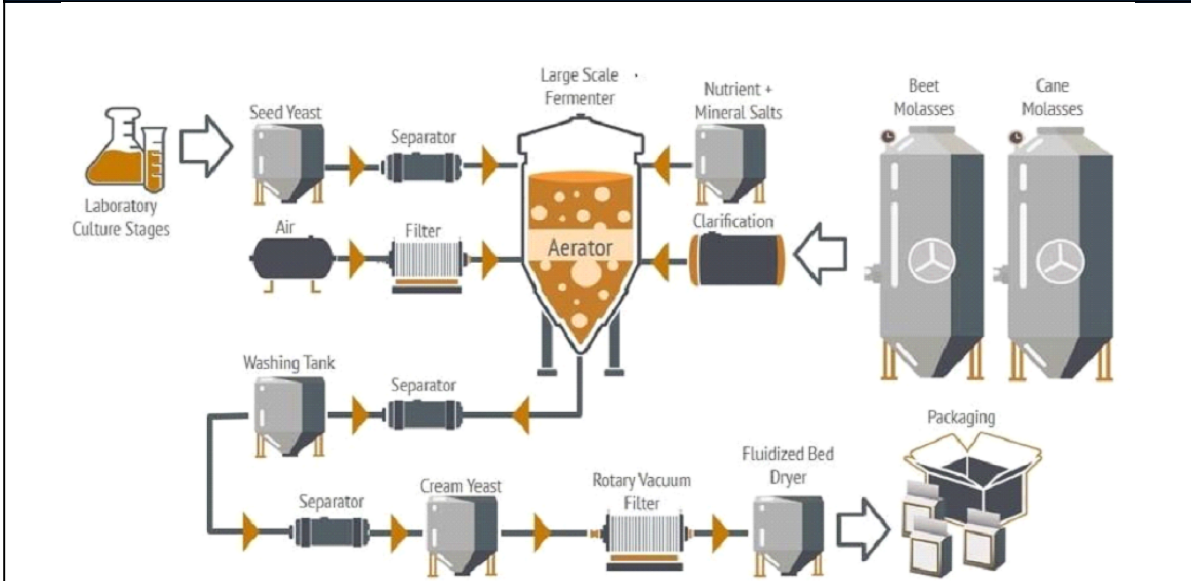
Saturated Dehydrated Yeast is available in 500g vacuum-packed silver foil packs.

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, Saturated 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



## Flavour Chart

| Dark fruit | Clean | Tropical Fruit | Banana | Green Apple | Citrus | Candy | Grassy | Bubblegum |
|------------|-------|----------------|--------|-------------|--------|-------|--------|-----------|
|            |       |                |        |             |        |       |        |           |
| LOW        | LOW   | HIGH           | MEDIUM | MEDIUM      | HIGH   | HIGH  | MEDIUM | LOW       |

## Beer Styles

Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Stouts, West Coast IPAs