



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 (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*

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

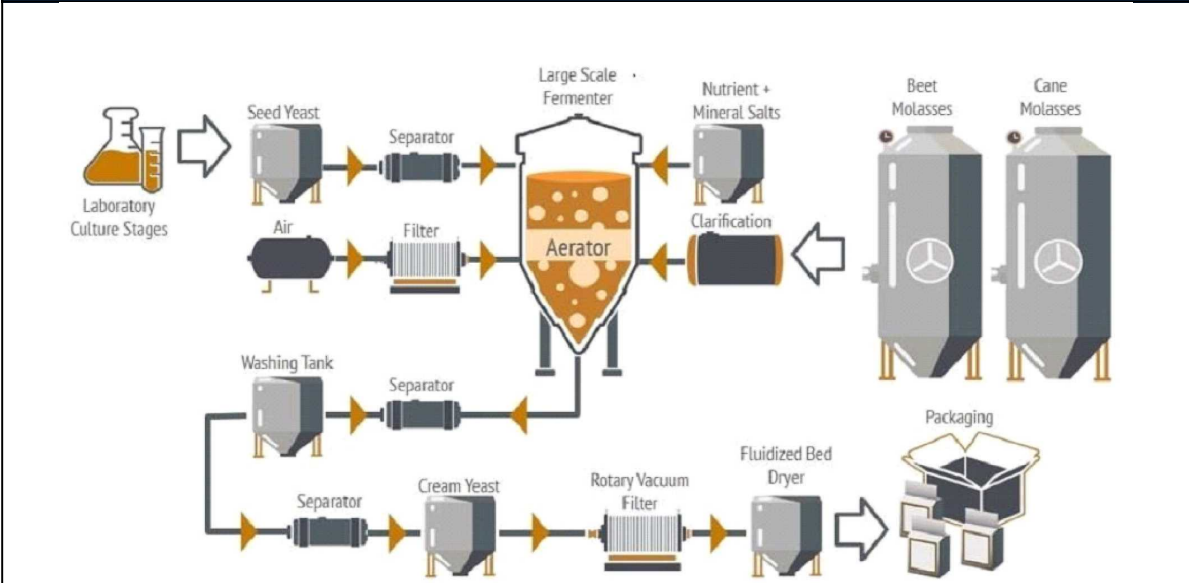
Saturated Dehydrated Yeast is available in 500g vacuum-packed silver foil packs.

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:	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. Note: When added to water or a water solution, Saturated 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
LOW	LOW	HIGH	MEDIUM	MEDIUM	HIGH	HIGH	MEDIUM	LOW

Beer Styles

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