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Approved By:	Philip Woodnutt

Technical Data Sheet

The Big Apple Dry Yeast

Description

The Big Apple Dry Yeast is developed by WHC Lab.

The *Saccharomyces bayanus* species in this pack provides a clean level of fermentation with low levels of sulphur production. This strain in particular allows the apples to play centre stage in the final product and produces a very clean and crisp cider.

Style

Cider

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 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	<i>Saccharomyces bayanus</i>
Dosage	0.2 to 0.4g/l
Fermentation Temperature	12°C to 30°C or 54°F to 86°F
ABV Tolerance	17%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

Allergens

The Big Apple Dry Yeast does not contain added allergens.

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

GMO

The Big Apple Dry Yeast does not contain genetically modified organisms or materials.

Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Form	-	Powder	-
Color	-	Light yellow	-
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3×10^{10}	$>10^{10}$
Direct Live Cell Count	Cells/g	1.9×10^{10}	$> 1.9 \times 10^{10}$
Wild Yeasts	Cfu/g	< 10	< 10^5
Coliforms	Cfu/g	< 10	< 10^2
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

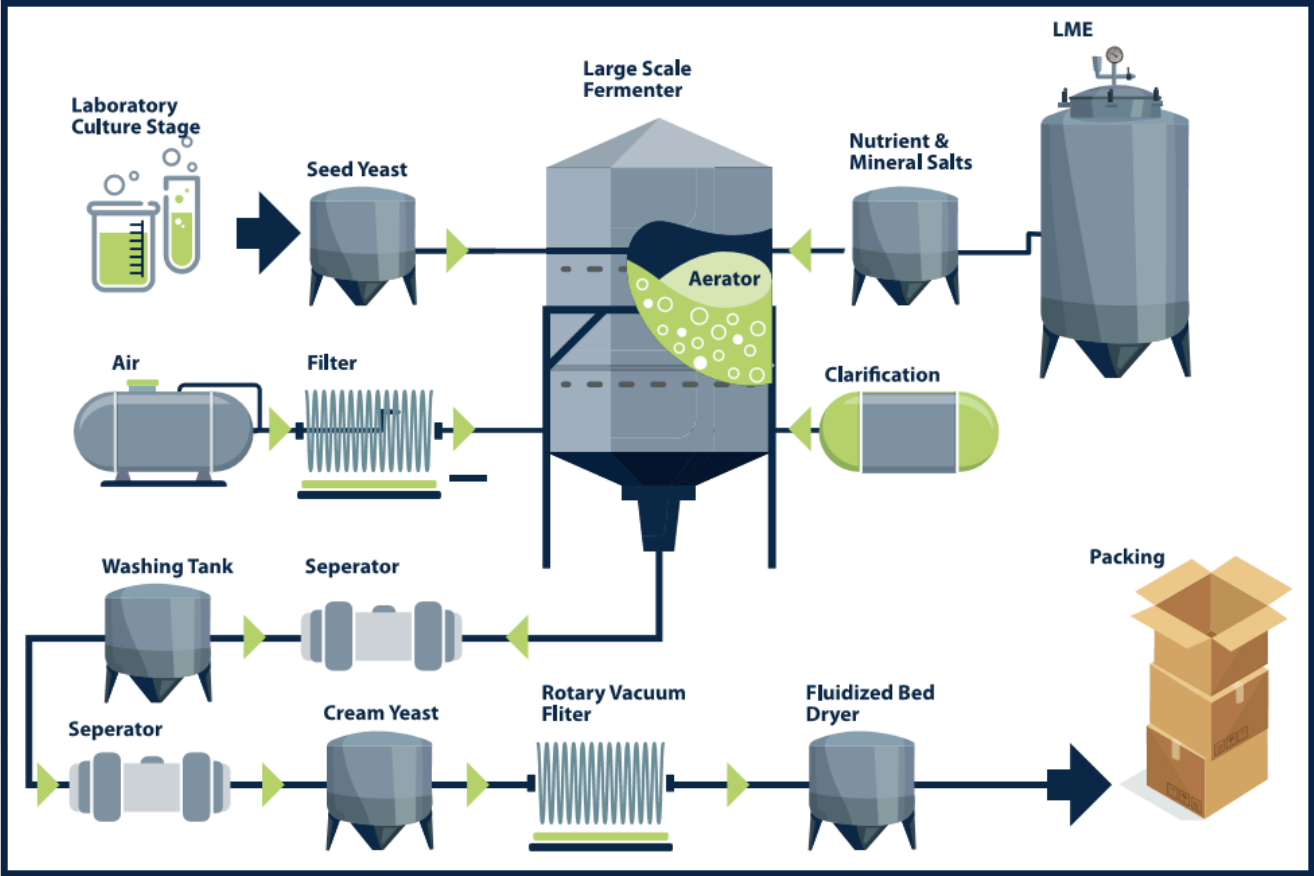
Packaging

The Big Apple Dry 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, well-ventilated environment.
Shelf life:	3 years from date of production, if the 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 the expiry date on packs prior to opening. When added to water or a water solution, Achilles Dry 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



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