

Ethanol Red® Dry alcohol yeast

Product code:	42138												
Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), Emulsifier (E491)												
Properties:	<p>Fermentis Ethanol Red is a specially selected strain that has been developed for the industrial ethanol industry. With High Ethanol Tolerance, this fast acting strain displays higher alcohol yeast and maintains higher cell viability especially during "Very High Gravity" fermentation.</p> <p>Designed for the production of alcohol at elevated temperatures, Ethanol Red is capable of maximizing alcohol yields under a wide range of temperatures. Yields of 48g ethanol/100g and ethanol concentration of 18% v/v have been reported at 35C (95F)</p> <p>Lower cooling costs, higher ethanol levels and increased productivity can be expected using Ethanol Red.</p>												
Dosage:	<p>Direct pitching (no propagation): A minimum of 2–4 lbs per 1000 gallons of wort (25–50g per hectolitre) to achieve an initial viable cell concentration approximately 18–36 billion viable cells per gallon (5–10 million per millilitre) in the fermentation vessel.</p> <p>Indirect pitching (short propagation): In state-of-art facilities, exerting strict control over contamination issues, dry yeast can be propagated during a short period. The required quantity of yeast should be decrease accordingly.</p> <p>Prior to using in fermentation, the yeast should firstly be rehydrated in 5 times its weight of sterile water or wort. This is done at 95F ± 9F (35C ± 5C) for 15–30 minutes to ensure "conditioning" and a perfect homogenisation.</p>												
Fermentation temperature:	86 – 104F (30C – 40C)												
Packaging:	1 x 10 kg vacuum-packed sachets in cardboard box.												
Storage:	Store in cool (70F/10C), dry conditions. Do not use soft or damaged sachets.												
Shelf life:	Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.												
Typical analysis:	<table><tr><td>% dry weight:</td><td>94.0 – 96.5</td></tr><tr><td>Living cells at packaging:</td><td>> 20 x 10⁹ / gram</td></tr><tr><td>Total bacteria:</td><td>< 1 x 10⁴ / gram</td></tr><tr><td>Acetic acid bacteria:</td><td>< 1 x 10³ / gram</td></tr><tr><td>Lactobacillus:</td><td>< 1 x 10³ / gram</td></tr><tr><td>Pathogenic micro-organisms</td><td>in accordance with regulation</td></tr></table>	% dry weight:	94.0 – 96.5	Living cells at packaging:	> 20 x 10 ⁹ / gram	Total bacteria:	< 1 x 10 ⁴ / gram	Acetic acid bacteria:	< 1 x 10 ³ / gram	Lactobacillus:	< 1 x 10 ³ / gram	Pathogenic micro-organisms	in accordance with regulation
% dry weight:	94.0 – 96.5												
Living cells at packaging:	> 20 x 10 ⁹ / gram												
Total bacteria:	< 1 x 10 ⁴ / gram												
Acetic acid bacteria:	< 1 x 10 ³ / gram												
Lactobacillus:	< 1 x 10 ³ / gram												
Pathogenic micro-organisms	in accordance with regulation												
Kosher status	Kosher Pareve												
Important notice:	Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.												