

Safdistil C-70 Dry alcohol yeast

Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), rehydrating agent	
Properties:	A superior dried yeast for the production of a varied range of alcoholic products. This very robust strain is capable of fermenting various substrates (molasses, C-starch, grains) at different temperatures from 25C to 35C. Produces neutral alcohol in both flavour and colour.	
Dosage:	Direct pitching (no propagation):	A minimum of 0.5 grams of Safdistil C-70 dry yeast is required per litre of wort to achieve an initial viable cell concentration above 10 millions viable cells per millilitre in the fermentation vessel.
	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.
Pitching instructions:	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 35C +/- 5C for 15-30 minutes to ensure "conditioning" and a perfect homogenisation.	
Fermentation temperature:	25C - 35C	
Packaging:	2 x 5 kg vacuum-packed sachets in cardboard box.	
Storage:	Store in cool (< 10C), dry conditions. Opened sachets must be sealed and stored at 4C and used within 7 days of opening. 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:	% dry weight:	94.0 - 96.5
	Living cells at packaging:	> 14 x 10 ⁹ / gramme
	Total bacteria:	< 1 x 10 ⁴ / gramme
	Acetic acid bacteria:	< 1 x 10 ³ / gramme
	Lactobacillus:	< 1 x 10 ³ / gramme
	Pathogenic micro-organisms:	In accordance with regulation
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.	

