



FERMENTIS

SafKvas C-73 Dry yeasts for kvass production

Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), emulsifier (E491)										
Description:	The dried yeasts have good performances on fermentation activity, sedimentation, filterability /clarification, viability of cell population and producing of total acidity. SafKvas C-73 on grain or fruits substrate produces a balanced organoleptic profile with typical aroma compounds that gives nice character to the beverage.										
Dosage:	10 - 60 g/hl of wort according the specific process										
Pitching instructions:	<p>The dried yeast can be pitched directly into the fermentation vessel Progressively sprinkle the dried yeast into the wort at 25°C +/- 5°C and make sure the yeast covers all the surface of wort available in order to avoid clumps. Let it rest for 15-30 minutes and then mix the wort.</p> <p>Yeast can alternatively be rehydrated in separated tank: Sprinkle the dry yeast into 10 times its own weight of water or wort. When the yeast is reconstituted into a cream (15 to 30 min), continue to stir for another 30 minutes. The yeast cream is then ready to pitch into the fermentation vessel.</p>										
Fermentation temperature:	25°C +/- 5°C										
Packaging:	1x10 Kg vacuum packed bag in a cardboard box										
Storage:	<p>During transport : The product can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance.</p> <p>At final destination: Store in cool, 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.</p>										
Shelf life:	Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.										
Physical & chemical characteristics (brutto)	<table><tr><td>Dry matter:</td><td>94,0 – 96,5</td></tr><tr><td>Proteins:</td><td>47± 8 %</td></tr><tr><td>Glucids:</td><td>37 ± 5 %</td></tr><tr><td>Lipids:</td><td>7 ± 2 %</td></tr><tr><td>Energy:</td><td>350 ± 50 Kcal for 100g</td></tr></table>	Dry matter:	94,0 – 96,5	Proteins:	47± 8 %	Glucids:	37 ± 5 %	Lipids:	7 ± 2 %	Energy:	350 ± 50 Kcal for 100g
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Flocculation	Powdery										
Allergens	This product conforms to the Directive 2003-89-CE on allergens										

Updated on 13/04/2012