Fermentis
LESAFFRE FOR BEVERAGES

SafAle™ LA-01

ACTIVE DRY YEAST

SafAle™ LA-01, is a *Saccharomyces cerevisiae* var. *chevalieri* that has been specifically selected for the production of low and/or nonalcoholic beverages (<0.5ABV). This yeast does not assimilate maltose and maltotriose but assimilates simple sugars (glucose, fructose and sucrose) and is characterized by a subtle aroma profile. As the beer at the end of fermentation will contain a lot of residual fermentable sugars**, it is mandatory to pasteurize the beer** after packaging (between 80 and 120 PU). This yeast is not suitable for cropping and repitching. Yeast with a medium sedimentation: forms no clumps but a powdery haze when resuspended in the beer.

INGREDIENTS: Yeast (*Saccharomyces cerevisiae* var. *chevalieri*), emulsifier E491

TOTAL ESTERS	TOTAL SUPERIOR ALCOHOLS	APPARENT ATTENUATION	FLOCCULATION	SEDIMENTATION
4 ppm	50 ppm	15%	-	medium

Experimental conditions: standard wort in EBC tube at 15°P at 20°C

Fermentis dry brewing yeasts are well known for their ability to produce a large variety of beer styles.
In order to compare our strains, we ran fermentation trials in laboratory conditions with a standard wort for all the strains and standard temperature conditions (SafLager: 12°C for 48h then 14°C / SafAle: 20°C). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetics.

Given the impact of yeast of the quality of the final beer it is recommended to respect the recommended fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

POINTS OF ATTENTION

- ✓ As the beer at the end of fermentation will contain a lot of residual fermentable sugars**, it is mandatory to pasteurize the beer** after packaging (between 80 and 120 PU).
- ✓ This yeast is not suitable for cropping and repitching.

FERMENTATION: ideally 10-25°C (50-77°F)

PITCHING:

Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Brewers can choose usage conditions that fit the best their needs, i.e.:

- **Direct Pitching**

Pitch the yeast directly in the fermentation vessel on the surface of the wort at or above the fermentation temperature. Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available to avoid clumps. Ideally, the yeast will be added during the first part of the filling of the vessel; in which case hydration can be done at wort temperature higher than fermentation temperature, the fermenter being then filled with wort at lower temperature to bring the entire wort temperature at fermentation temperature.

Fermentis Division of S.I. Lesaffre - BP 3029 - 137 Rue Gabriel Péri - 59703 Marcq-en-Barœul Cedex - FRANCE - Tel. +33 (0)3 20 81 62 75 - Fax. +33 (0)3 20 81 62 70 - www.fermentis.com

➢ **With prior rehydration**

Alternatively, sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

DOSAGE:

50 to 80 g/hl in primary fermentation.

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 6 x 10^9 /g
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 1 / ml
*Lactobacillus**:	< 1 / ml
*Pediococcus**:	< 1 / ml
Wild yeast non *Saccharomyces**:	< 1 / ml

Pathogenic micro-organisms: in accordance with regulation

*when dry yeast is pitched at 100 g/hl i.e. > 6 x 10^6 viable cells / ml

STORAGE:

36 months from production date.
During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance.
At final destination: Store in cool (< 10°C/50°F), dry conditions.

SHELF LIFE

Refer to best before end date printed on the sachet.
Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening.
Do not use soft or damaged sachets.

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