



SafSpirit™ D-53

A specially selected strain of *Saccharomyces cerevisiae* used in a variety of grain fermentations, showing very regular fermentation profiles. The right choice for pure malt fermentation due to its ability to attain good yields, and to improve the concentration of esters that impart covetable fruit notes in the fermentation of new-make spirits. Able to give a large variety of flavors such as white fruits (apple, pear, peach) or exotic fruits (banana, mango), this yeast is ideal for distillers wishing to produce tasty malt new-make spirits.

INGREDIENTS: Yeast (*Saccharomyces cerevisiae*), rehydrating agent

FERMENTATION TEMPERATURE: optimum 30 °C to 32 °C (86 °F to 89.6 °F)

DOSAGE INSTRUCTIONS: 30 -50 grams / hl

REHYDRATION INSTRUCTIONS:

- ❖ Rehydrate the yeast in 10 times its volume of water or wort at 25°C – 35 °C (77.0°F – 95.0°F).
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermenter

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 ⁹ / gram
Total bacteria:	< 1 x 10 ⁴ / gram
Acetic acid bacteria:	< 1 x 10 ³ / gram
Lactobacillus:	< 1 x 10 ⁴ / gram
Pathogenic microorganisms:	in accordance with regulation

STORAGE

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.

Given the impact of yeast on the quality of the final alcohol, we strongly advise users to make fermentation trials before any commercial usage of our products.

TECHNICAL DATA SHEET - SafSpirit™ D-53 - Rev: JAN2018

