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Approved By:	Philip Woodnutt

Technical Data Sheet
Surge Seltzer Dry Yeast

Description
Surge Seltzer is a Dry Yeast product developed by WHC Lab.
It is a strain selected for very high gravity fermentations using simple sugars or a combination of simple sugars and malt based sugars. In the right conditions 21 to 22% ABV can be achieved. This product is designed to be used with the WHC "WHC Surge Seltzer Nutrient Blend" product.

Style
Hard Seltzer

Guidelines
Pitch rate:
12 to 13% ABV - 0.8g of nutrient, 0.2g of yeast per litre
14 to 15% ABV - 1.3g of nutrient, 0.25g of yeast per litre
17 to 18% ABV - 2.8g of nutrient, 0.35g of yeast per litre
21% ABV - 6.4g of nutrient, 1.6g of yeast per litre

The intended fermentation temperature range is 25°C [77°F].

Ingredient Declaration
Yeast: 98.8% to 99.2%
Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	*Saccharomyces cerevisiae*
Dosage	*0.2g-1.6 g/l*
Fermentation Temperature	*25°C **or** 77°F*
ABV Tolerance	*22%*
Nitrogen Demand	*High*
Weight	*0.5 kg and 10 kg*

Allergens
Surge Seltzer Dry Yeast does not contain added allergens.
*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO
Surge Seltzer Dry Yeast does not contain genetically modified organisms or materials.

Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Form	-	Powder	-
Color	-	Light yellow	-
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3×10^{10}	$>10^{10}$
Direct Live Cell Count	Cells/g	1.9×10^{10}	$> 1.9 \times 10^{10}$
Wild Yeasts	Cfu/g	< 10	$< 10^5$
Coliforms	Cfu/g	< 10	$< 10^2$
Escherichia coli	Cfu/g	Absent in 1 g	Absent in 1 g
Staphylococcus aureus	Cfu/g	Absent in 1 g	Absent in 1 g
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g

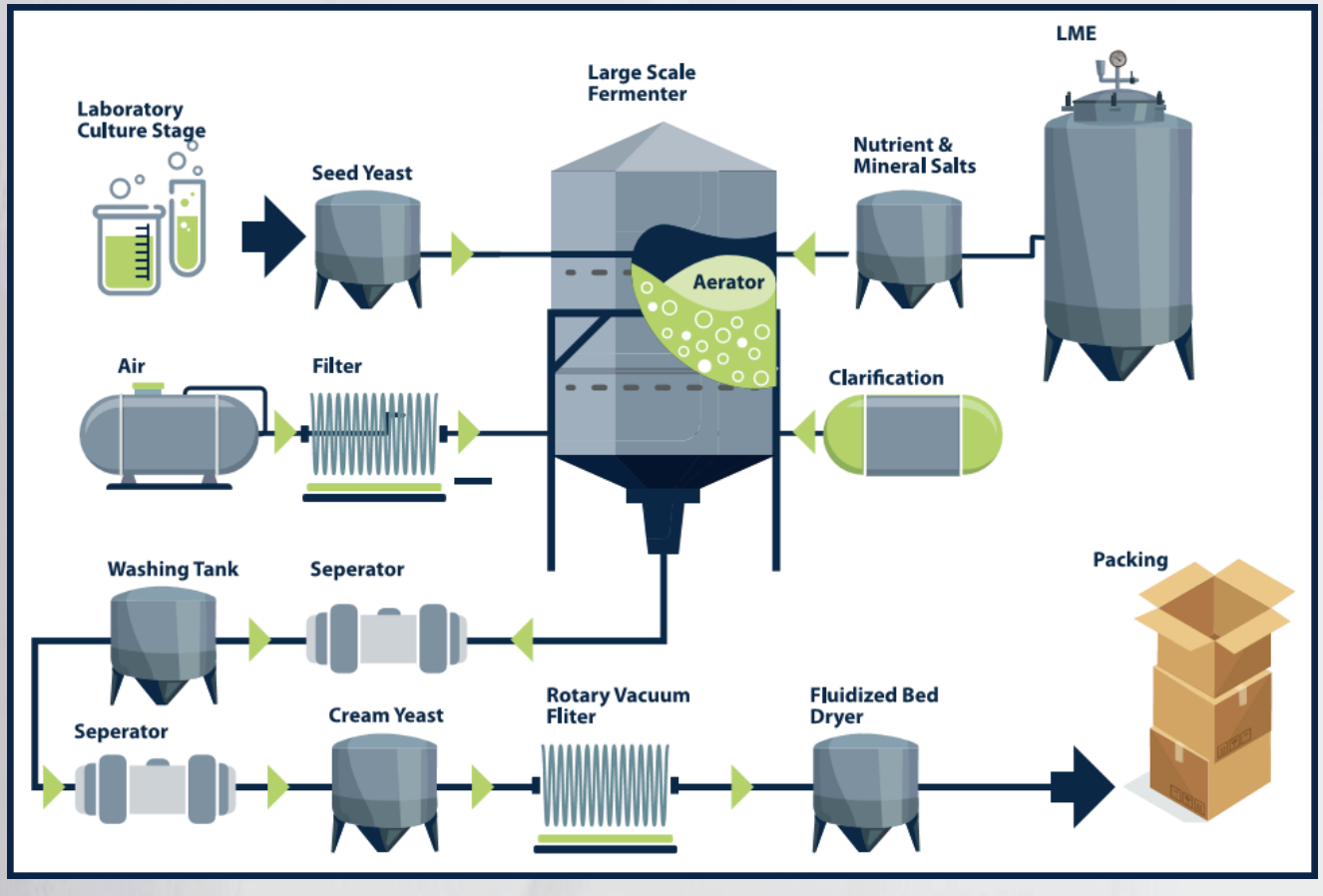
Packaging

Surge Seltzer Dry Yeast is available in 500g and 10kg vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA)

Storage and Handling

Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C **or** 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	3 years from date of production, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C **or** 32°F to 50°F) and use promptly. Please note the expiry date on packs prior to opening. **When added to water or a water solution, Achilles Dry Yeast releases CO_2, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.** ***Please request a Material Safety Data Sheet/MSDS for further advice.***

Manufacturing Chart



If you have any questions or concerns about our product please contact us at lab@whclab.com