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Approved By:	Philip Woodnutt

## Technical Data Sheet

### Zero Hero Dry Yeast

#### Description

Zero Hero Dry Yeast is developed by WHC Lab.

A maltose negative yeast strain developed for the production of very low ABV such as <0.5%, It is a non *Saccharomyces* strain, that produces more neutral flavour at lower fermentation temps but a more fruity ester profile at higher fermentation temperatures meaning it is flexible depending on what kind of style of non alcoholic beer you want to make.

#### Style

Non alcoholic

#### Guidelines

Oxygenation and rehydration are not necessary.

Pasteurisation is required in the production of NA beers.

Technical guidance can be provided by WHC for recipe creation in the production of non alcoholic and low ABV beer.

#### Ingredient Declaration

Yeast: 98.8% to 99.2%

Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

#### Technical Specifications

Yeast Strain	<i>Torulaspora delbrueckii</i>
Dosage	0.5-1g/l
Fermentation Temperature	18°C to 22°C <b>or</b> 64°F to 72°F
ABV Tolerance	8%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

#### Allergens

Zero Hero Dry Yeast does not contain added allergens.

\*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

#### GMO

Zero Hero Dry Yeast does not contain genetically modified organisms or materials.

## Typical 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	$1.3 \times 10^{10}$	$> 10^{10}$
Direct Live Cell Count	Cells/g	$1.9 \times 10^{10}$	$> 1.9 \times 10^{10}$
Wild Yeasts	Cfu/g	< 10	$< 10^5$
Coliforms	Cfu/g	< 10	$< 10^2$
Escherichia coli	Cfu/g	Absent in 1g	Absent in 1g
Staphylococcus aureus	Cfu/g	Absent in 1g	Absent in 1g
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g

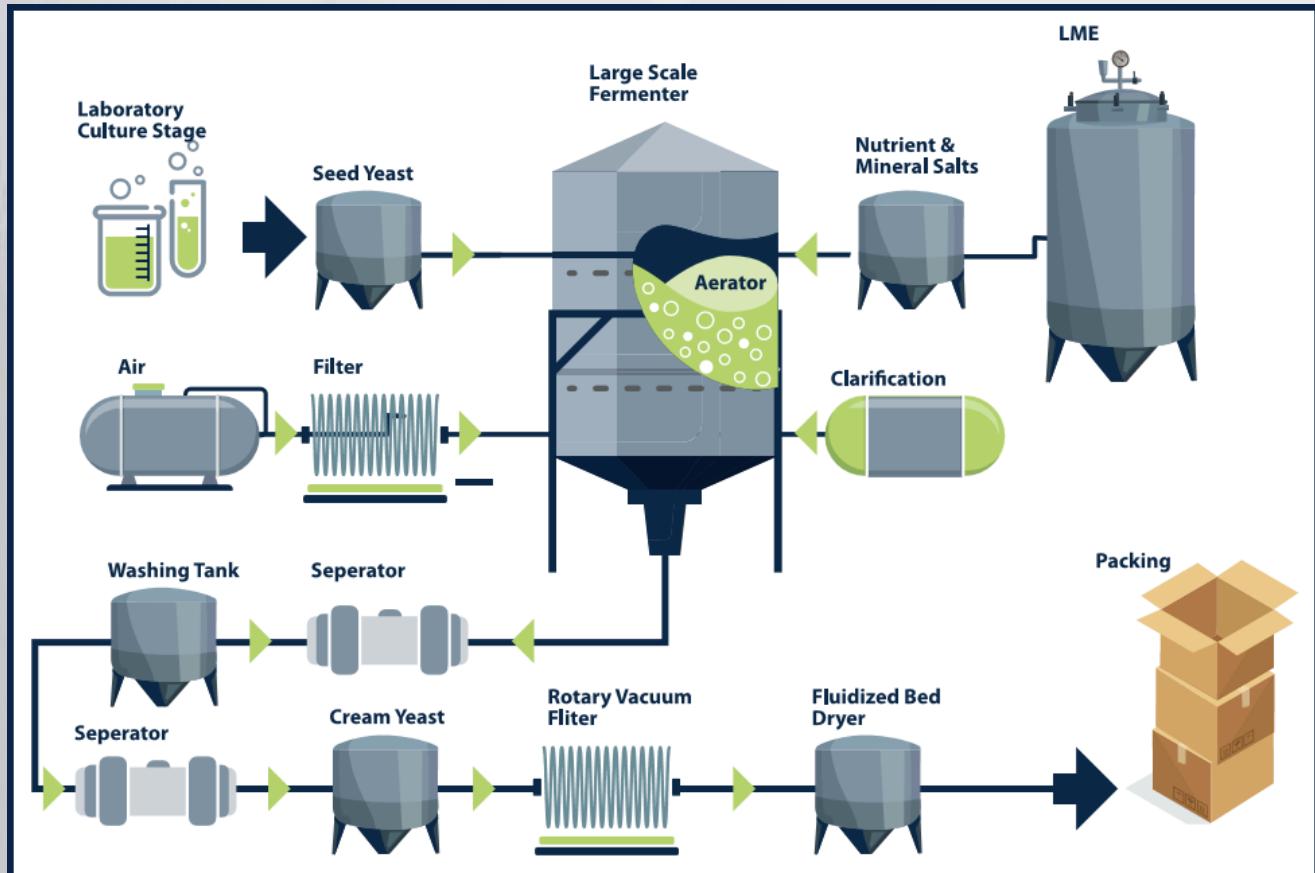
## Packaging

Zero Hero Dry Yeast is available in 500g or 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 <b>or</b> 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	3 years from date of production or as outlined on the pack, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	<p>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 <b>or</b> 32°F to 50°F) and use promptly.</p> <p>Please note the expiry date on packs prior to opening.</p> <p><b>When added to water or a water solution, Zero Hero Dry Yeast releases CO<sub>2</sub>, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</b></p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p>

## Manufacturing Chart



If you have any questions or concerns about our product please contact us at [lab@whclab.com](mailto:lab@whclab.com)