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## Technical Data Sheet

### The Big Apple Dehydrated Yeast

#### Product Description

The **The Big Apple Dehydrated Yeast** is developed by WHC Lab.

The *Saccharomyces bayanus* species in this pack provides a clean level of fermentation with low levels of sulphur production. This strain in particular allows the apples to play centre stage in the final product and produces a very clean and crisp cider.

#### Guidelines

Oxygenation and/or rehydration may not be needed.  
Pitch rate: 0.2-0.4g/l

The intended fermentation temperature range is 12°C to 30°C [54°F to 86°F]

#### Ingredient Declaration

Yeast	98.8% to 99.2%
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)

#### Technical Specification

Yeast Strain	<i>Saccharomyces bayanus</i>
Dosage	0.2-0.4g/l
Fermentation Temperature	12°C to 30°C 54°F to 86°F
ABV Tolerance	17%
Nitrogen Demand	Medium
Weight	0.5 kg / 10 kg

#### Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules <i>(typically 3mm particle size)</i>	-
Powder flow characteristics	-	Free flowing granules	-
Odor	-	Weak characteristic yeast smell	Typical
Color	-	Light brown/beige	Light brown/beige
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3 x 10 <sup>10</sup>	>10 <sup>10</sup>
Direct Live Cell Count	Cells/g	1.9 x 10 <sup>10</sup>	> 1.9 x 10 <sup>10</sup>
Lactic Acid Bacteria	Cfu/g	< 10	< 10 <sup>3</sup>
Acetic Acid Bacteria	Cfu/g	< 10	< 10 <sup>4</sup>
Wild Yeasts	Cfu/g	< 10	< 10 <sup>5</sup>
Moulds	Cfu/g	< 10	< 10 <sup>2</sup>
Coliforms	Cfu/g	< 10	< 10 <sup>2</sup>
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

#### Allergens\*

The Big Apple Dehydrated Yeast does not contain added allergens.  
\*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

#### GMO

The Big Apple Dehydrated Yeast does not contain genetically modified organisms or materials.

#### Packaging

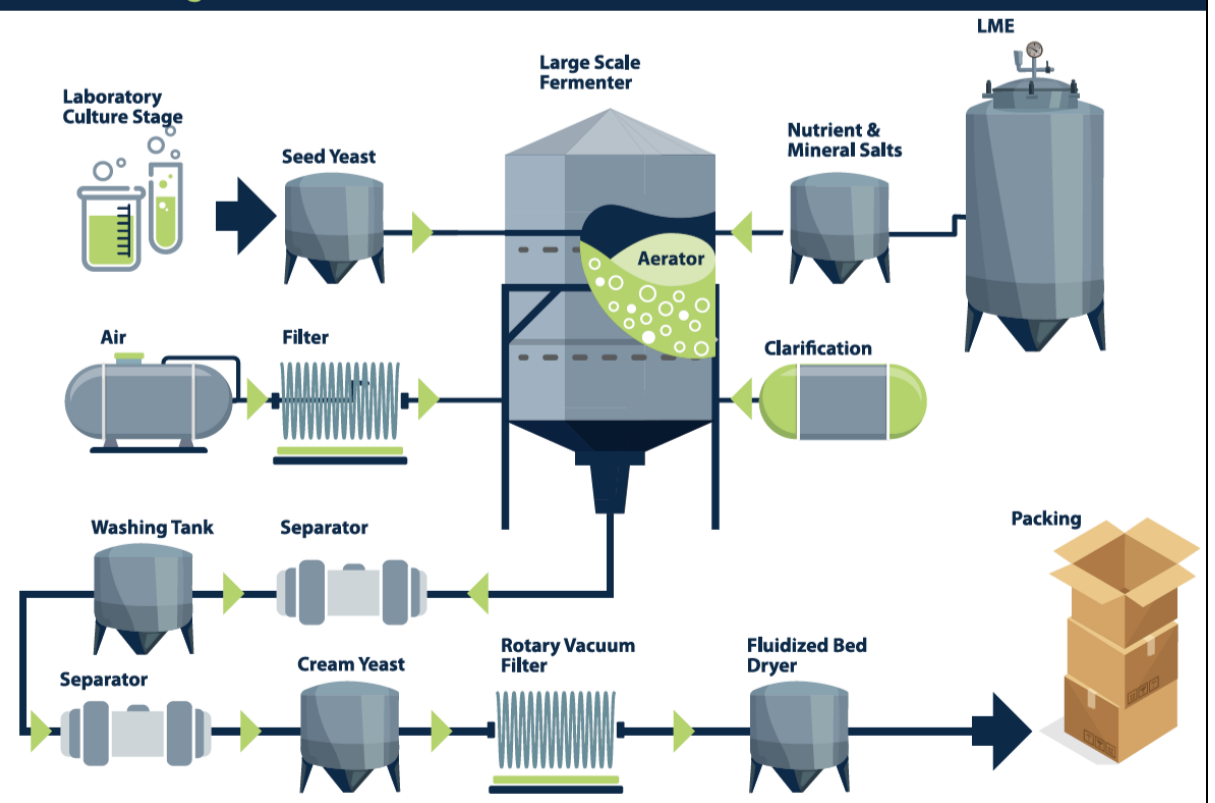
The Big Apple Dehydrated Yeast is available in 500g and 10kg vacuum-packed silver foil packs.

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, and well-ventilated environment.
Shelf life:	3 years from date of production, if 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 expiry date on packs prior to opening.  <b>When added to water or a water solution, The Big Apple Dehydrated 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> <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

#### Manufacturing Chart



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