



Recommended for **fruit fermentation** due to its **fructophilic** character. Reported as a neutral strain, but in some cases produces refined and balanced esters. **Low nitrogen demand** and **high resistance to alcohol**. Very good option to produce **most of fruits distillates, calvados, pears, brandies, etc.** Very good results in agave distillates.

**INGREDIENTS:** Yeast (*Saccharomyces bayanus*), emulsifier E491 (sorbitan monostearate)

**FERMENTATION TEMPERATURE:** Optimum: 15°C – 32°C (59.0°F – 89.6°F). This yeast may ferment at lower temperatures with slower kinetics. At higher temperatures, this yeast may ferment with lower alcohol yields.

**DOSAGE INSTRUCTIONS:** 30 – 50 g/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 fermentor

**TYPICAL ANALYSIS:**

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 <sup>9</sup> / gram
Total bacteria:	< 1 x 10 <sup>4</sup> / gram
Acetic acid bacteria:	< 1 x 10 <sup>3</sup> / gram
<i>Lactobacillus</i> :	< 1 x 10 <sup>4</sup> / 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™ FD-3 - Rev: OCT.2017

