



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 cerevisiae*), emulsifier E491 (sorbitan monestearate)

**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
Lactobacillus:	< 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: APR2016

