

ACTIVE  
DRY YEAST

# SafSpirit™ M-1

## THE MOST TRADITIONAL YEAST STRAIN FOR SCOTCH AND SINGLE MALT WHISKIES

**SafSpirit™ M-1** produces a signature "M" strain congener profile, respecting the flavor contribution of the raw material. This makes it the ideal choice for whiskies aged in barrels. It has a good alcohol tolerance (over 15% v/v) and very good attenuation due to its amylolytic characteristic and utilization of complex sugars and dextrins, making it an ideal option when enzyme additions are not permitted. It is a good choice for continuous fermentation. In addition to its popularity in Scotland, this strain is gaining popularity with craft distillers producing full-flavored rums, as it is an attractive choice for any grain-based (raw or malted) distilled beverage aged in barrels.

## Ingredients:

Yeast (*Saccharomyces cerevisiae*), emulsifier: sorbitan monostearate (E/INS 491)

## Fermentation of sugars:

Monosaccharides (primarily glucose and fructose), disaccharides (primarily maltose and sucrose), trisaccharides (primarily maltotriose) and dextrins.

## Fermentation temperature:

Recommended range: 20°C–32°C (68°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:

30–80 g/hL\* (0.04 – 0.10 oz/gal); higher dosing rates are more related to the traditional Scotch whisky production process.

\*We recommend broad dosing ranges, but the distiller must adjust the dose according to the fermentation temperature, attenuation, and desired organoleptic profile. Given the impact of yeast on the quality of the final alcohol, we strongly recommend that users conduct fermentation trials before using our products commercially.

## Pitching:

### Direct inoculation

Sprinkle the active dry yeast directly over the surface of the fermentation medium (must, wort, mash, juice, etc.) at or above the fermentation temperature. The yeast must be added progressively, ensuring complete coverage of the fermentation medium to avoid the formation of clumps as much as possible. Ideally, the yeast should be added during the first part of filling the vessel. It is possible to inoculate at temperatures above those selected for the fermentation, if adjusted when the rest of the fermentation medium is added.



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### With previous rehydration

Alternatively, sprinkle the yeast over 10 times the volume of fermentation media or water at 25°C–35 °C (77°F–95°F). Leave to rest for 15 minutes, then gently stir and inoculate the homogeneous cream into the fermenter.

## Typical Analysis:

% dry weight: 94.0-96.5%

Viable cells: > 15 x 10<sup>9</sup> CFU/g

Total bacteria: < 1 CFU/10<sup>7</sup> yeast cells

Acetic acid bacteria: <1 CFU/10<sup>8</sup> yeasts cells

Lactic acid bacteria: <1 CFU/10<sup>7</sup> yeasts cells

Pathogenic micro-organisms: in accordance with regulation

## Packaging

Cardboard box of 20 vacuum-packed sachets of 500g/1.1 lb each (Full box net weight: 10 kg/22.05 lb)

Cardboard box of 1 vacuum-packed 10kg/22.05 lb (Full box net weight: 10kg/22.05 lb)

## Storage:

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g., sunlight).

The product can be stored/transported at ambient temperatures below 25°C/77°F for up to 6 months without its performance being affected. Peaks of up to 40°C/104°F are allowed for a limited period (less than 7 days in total). For prolonged storage times (beyond 6 months) after the product has arrived at its final destination, Fermentis recommends storage at a controlled temperature (below 15°C/59°F).

## Shelf life:

36 months from the production date. Refer to the 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.

**Each Fermentis yeast is developed under a specific production scheme and benefits from the know-how of the Lesaffre Group, a world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

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