



# SafSpirit™ WFF-8

## A HIGH-PERFORMANCE YEAST STRAIN FOR FRUITY, FLORAL WHISKY.

**SafSpirit™ WFF-8** is the best solution to unlock the full aromatic potential of your malt and grain new make spirits. This versatile yeast strain delivers floral and fresh fruit notes, and can handle high levels of fermentable sugars. With its exceptional ability to assimilate maltotriose and dextrins without the use of exogenous enzymes, **SafSpirit™ WFF-8** ensures low residual sugars and alcohol yields exceeding 12% ABV.

## Ingredients:

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

## Fermentation of sugars:

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

## Fermentation temperature:

Recommended range: 20°C–32°C (68.0°F–89.6°F).

This yeast may ferment at lower temperatures with slower kinetics.

## Dosage:

30-80 g/hL\* (0.04 – 0.10 oz/gal)

\*We recommend broad dosing ranges, but the distiller must adjust the dosage according to the fermentation temperature, attenuation, and desired organoleptic profile. Given the impact of yeast on the quality of the final alcohol, we strongly advise users to carry out fermentation trials before our products are used commercially.

## Pitching:

### Direct inoculation

Sprinkle the active dry yeast directly over the surface of the fermentation medium (wort, mash) at or above the fermentation temperature. The yeast must be added progressively, ensuring complete coverage of the fermentation medium to minimize clumping. Ideally, the yeast can be added during the initial filling of the vessel. Eventually, it could be inoculated at temperatures above those selected for the fermentation and then adjusted when the rest of the fermentation medium is being added.

### With previous rehydration

Alternatively, sprinkle the yeast into 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 resulting homogeneous cream into the fermenter.



THE OBVIOUS CHOICE FOR BEVERAGE *Signature*



## 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, etc.).

The product can be stored/transported at ambient temperatures below 25°C/77°F for up to 6 months without affecting its performance. Peaks up to 40°C/104°F are allowed for a limited period (less than 5 days). 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:

4 years 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, world leader in yeast manufacturing. This guarantees the highest microbiological purity and maximum fermentation activity.**

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