



SafTeq™ Silver

ACTIVE DRY YEAST FOR TEQUILA AND MEZCAL PRODUCTION

Ingredients:

Yeast (*Saccharomyces cerevisiae*), emulsifier: monostearate sorbitan (E/INS491)

Properties:

Tequila classic yeast strain used for several years by tequila industry. It was selected due to its good performance in juice-producing agave tequila and mezcal. It ferments well agave juice musts supplemented with sugars that do not come only from agave, for example cane molasses or sucrose.

Yeast hydration:

The yeast should be rehydrated in 5-10 times its weight of sterile water, prior to using in fermentation. This should be done at 35°C (95°F) ± 5°C (9°F) for 15-30 minutes to ensure “conditioning” and a perfect homogenization.

Dosage:

Direct pitching (no propagation): a minimum of 25-50g per hectoliter to achieve an initial viable cell concentration approximately 18-36 billion viable cells per gallon (5-10 million per milliliter) in the fermentation vessel.

Indirect pitching (short propagation) In state-of-art facilities, exerting strict control over contamination issues, dry yeast can be propagated during a short period (8 hours). The required quantity of yeast is 0.5g per hectoliter should be pitched in a propagation volume equivalent to a tenth or twentieth of the fermentation volume. This process would give around 10 million of initial viable cells per milliliter in fermentation if the whole propagation is transferred.

Fermentation temperature:

30-40°C (86-104°F) (optimal 32°C (90°F))

Packaging:

Available in 3 formats: case of 20 x 500g vacuum-packed sachets, (10 kg); 1 x 10kg vacuum-packed case; and carton of 1 vacuum-packed 25 Kg sachet.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Storage:

Store in cool (10°C) and dry conditions. Do not use soft or damaged sachets.

Shelf life:

Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

Typical Analysis:

% dry weight: 94.0 – 96.5

Living cells at packaging: > 14 x 10⁹ / gram

Total bacteria: < 1 x 10⁴ /gram

Acetic acid bacteria: < 1 x 10³ / gram

Lactobacillus: < 1 x 10³ / gram

Pathogenic micro-organisms in accordance with regulation

Kosher status:

Kosher Pareve.

Important notice:

Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.



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