FERMENTIS

DADY

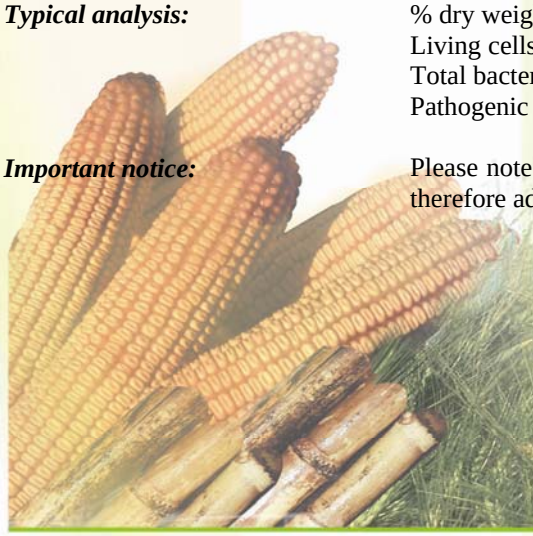
Distillers Active Dry Yeast

Product code:	42150
Ingredients:	Yeast (Saccharomyces cerevisiae), rehydrating agent
Properties:	A specially selected strain of *Saccharomyces Cerevisae* designed for distillers use in grain mash fermentations for ethanol. DADY will produce maximum alcohol yields under controlled temperatures (less than 90 F , 32C) It has been the choice of many producers in North America for over 20 years. It has been used for the manufacture of light spirit and Whiskeys. It is also used on corn mash and syrup fermentations.
Dosage:	Use between 2 -4 lbs / 1,000 US gallons (25 -50 grams / Hectolitre) to give an initial pitching rate of 7 14 billion yeast cells / US gallon (2.5 to 5 million cells per ml)
Pitching instructions:	**Re-Hydration method;** Re-hydrate in a stirred vessel prior to pitching. Sprinkle the dry yeast into 10 times its own weight of water or wort at 35C ± 3C (80F ± 6F). When the yeast is reconstituted into a cream (15 to 30 mins), continue to stir for another 30 minutes. The yeast cream is then ready to pitch into the fermentation vessel. **Direct Pitching method:** Check sachet is still hard indicating the nitrogen seal is unbroken). Sprinkle yeast directly into the fermenter as soon as wort run in commences. An eleated temperature is desirable but not essential.
Fermentation temperature:	86 to 89.6^{f} (30C – 32C)
Kosher Status:	Kosher Pareve
Packaging:	1 x 10 kg vacuum-packed sachets in cardboard box.
Storage:	Store in cool (< 10C), dry conditions. Opened sachets must be sealed and stored at 4C and used within 7 days of opening. 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 10^{9} / g
Total bacteria:	< 1 x 10^{4} / g
Pathogenic micro-organisms:	in accordance with regulation

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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