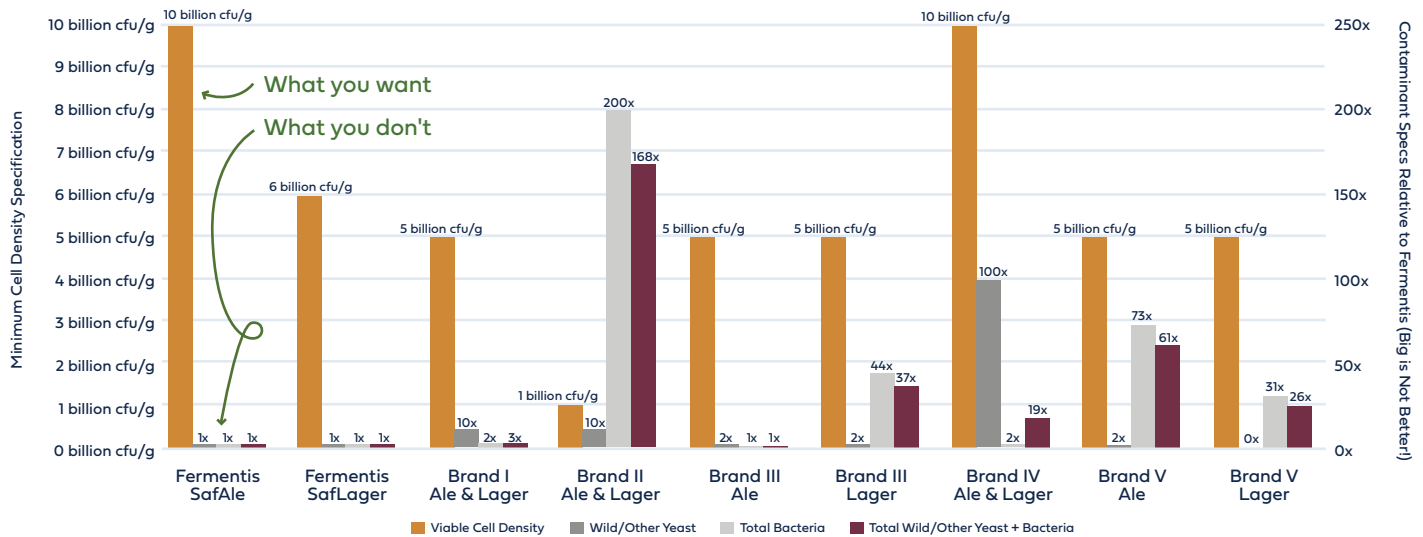




# Ten Billion Reasons to Brew with Fermentis

We know comparing technical yeast data can be confusing. That's why we ran a survey comparing five different dried yeast brands against market leader Fermentis. The numbers don't lie: Fermentis packs more viable cells into a 500g brick, and they do a better job keeping contaminants out. Check our math and you'll agree. When you purchase Fermentis yeast, you get more of what you want and less of what you don't.



Fermentis by Lesaffre is the market leader for Active Dry Yeast for brewing, cider, wine, and distilling yeasts across the globe. For over two decades they have focused on providing brewers with quality, selection, and innovation.



In our independent survey of major dried yeast brands, we determined that a single 500-gram brick of Fermentis ale yeast is equivalent to two 500-gram bricks of most competitors. Their superior production and packaging process delivers more viable yeast with a much lower cfu (colony-forming unit) spec for contaminants.

**Fermentis is by far the best value.**

