

Gen One Plus

Dry ethanol yeast

Gen One + is a specially selected strain of *Saccharomyces cerevisiae* that has been developed for the starch-based industrial alcohol industry using Lesaffre's patented hybridization techniques. Gen One + is a temperature tolerant dry yeast that displays higher alcohol yields and decreased glycerol production within processes using low to medium gravity conditions as compared with similar yeast strains on the market.

Ingredients : Yeast (*Saccharomyces cerevisiae*), emulsifier: sorbitan monostearate (E491)

Instructions of use: **Direct pitching (no propagation):** A minimum of 2-4 lbs per 1000 gallons of mash (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. The required quantity of yeast should be decrease accordingly.

Prior to using in fermentation, the yeast should firstly be rehydrated in 5 times its weight of sterile water or mash. This is done at 95°F ± 9°F (35°C ± 5°C) for 15-30 minutes to ensure "conditioning" and a perfect homogenization.

Fermentation temperature 86 – 104°F (30 – 40°C)

Packaging: 1 x 22.05 lbs (10 kg) vacuum-packed sachets in cardboard box.

Storage: Store in cool (<77°F/25°C), dry conditions.
Do not use soft or damaged sachets.

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

Typical analysis*
% dry matter: 94.0 – 96.5
Living cells: $\geq 20 \times 10^9$ CFU/ gram
Total Plate Count: $\leq 1 \times 10^4$ CFU/ gram
*Given for indication only

Kosher Status Kosher Pareve

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.