

Safdistil™ C-70

Dry ethanol yeast

A superior dried yeast for the production of a varied range of alcoholic products. This very robust strain is capable of fermenting various substrates (molasses, C-starch, grains) at different temperatures from 25°C to 35°C (77°F to 95°F).

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

Instructions of use: **Direct pitching (no propagation):** a minimum of 0.5 grams of Safdistil™ C-70 dry yeast is required per liter of mash to achieve an initial viable cell concentration above 10 million viable cells per milliliter in the fermentation vessel.

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 35°C ±5°C (95°F ±9°F) for 15-30 minutes to ensure "conditioning" and a perfect homogenization.

Fermentation temperature 25-35°C (77-95°F)

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

Storage: Store in cool (<25°C/77°F), 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 $\geq 14 \times 10^9$ 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.