

# Safdistil™ Plus

Dry ethanol yeast

Hybrid yeast selected by Lesaffre International R&D for its superior fermentation kinetic, temperature resistance and alcohol tolerance. Recommended on both sugar (thick juices of various compositions) and grain substrates

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

**Instructions of use:** **Direct pitching (no propagation):**  
A minimum of 25-50g per hectoliter (2-4 lbs per 1000 gallons) of mash to achieve an initial viable cell concentration approximately 5-10 million per milliliter (18-36 billion viable cells per gallon) 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 first 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:** 30 - 40°C (86 – 104°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: ≥ 20 x 10<sup>9</sup> CFU / gram  
Total Plate Count: ≤ 1 x 10<sup>4</sup> CFU / gram  
\*Given for indication only

**Kosher Status** Kosher Pareve / also exists in Kosher Passover

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.