



Robust, multipurpose strain and one of the most popular within distillers. Produces **very high quality alcohol from all kinds of substrates**, with subtle congeners. Used extensively in the Caribbean and Central America for producing **good quality potable alcohol and rums** from sugar cane juice or molasses. Very good performance in agave juice (mezcales and tequila). Good option for low and medium gravity grain mash fermentation.

INGREDIENTS: Yeast (*Saccharomyces cerevisiae*), emulsifier E491 (sorbitan monestearate)

FERMENTATION TEMPERATURE: Optimum 25°C – 33°C (77.0°F – 91.4°F). This yeast may ferment at lower temperatures with slower kinetics. At higher temperatures, this yeast may ferment with lower alcohol yields.

DOSAGE INSTRUCTIONS: 30 – 50 g/hl

REHYDRATION INSTRUCTIONS:

- ❖ Rehydrate the yeast in 10 times its volume of water or wort at 25°C – 35 °C (77.0°F – 95.0°F)
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 ⁹ / gram
Total bacteria:	< 1 x 10 ⁴ / gram
Acetic acid bacteria:	< 1 x 10 ³ / gram
Lactobacillus:	< 1 x 10 ⁴ / gram
Pathogenic microorganisms:	in accordance with regulation

STORAGE

During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months, without affecting its performance.
At final destination: Store in cool (<10°C/50°F), dry conditions.

SHELF LIFE

Refer to best before end date printed on the sachet.
Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening. Do not use soft or damaged sachets.

Given the impact of yeast on the quality of the final alcohol, we strongly advise users to make fermentation trials before any commercial usage of our products.

TECHNICAL DATA SHEET - SafSpirit™ C-70 - Rev: APR2016

