

Safsorghum B-74

Dry sorghum beer yeast

Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), emulsifier E491	
Properties:	Yeast with a high foam potential for the manufacture of sorghum beer. Available in two formats: one with high activity for industrial beer manufacturing (SPI) and the other with improved conservation properties for home sorghum beer manufacturing (SPM).	
Dosage:	0.75 g/litre to 1.6 g/litre of wort depending on the manufacturing process.	
Pitching instructions:	Pitch directly into the wort on filling the fermenting vessel (SPI). Addition to dry product (SPM).	
Fermentation temperature:	Variable, depending upon manufacturing process.	
Packaging:	1 x 10 kg vacuum-packed sachets in cardboard box.	
Storage:	Store in cool, dry conditions. Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening. Do not use soft or damaged sachets.	
Shelf life:	Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.	
Typical analysis:	% dry weight:	94.0 – 96.5
	Viable cells at packaging:	> 18 x 10 ⁹ / gram for SPI > 14 x 10 ⁹ / gram for SPM
	Total bacteria:	< 1 x 10 ⁵ / gram
	Wild yeast:	< 1 x 10 ⁴ / gram
	E. coli:	absence in 1 gram
	Foam test :	> 50 cm
Kosher status	Kosher Pareve – Chief Rabbi of Croatia	
Important notice:	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.	