

PRODUCT SPECIFICATION SHEET Page 1 of 2 July 2018

PRODUCT INFORMATION

PRODUCT DESCRIPTION	Active dry yeast culture of a <i>Saccharomyces cerevisiae</i> selected strain
APPLICATION MARKET	Potable Alcohol/Spirit
YEAST STRAINS	ANCHOR EXOTICS MOSAIC, ANCHOR EXOTICS NOVELLO, ANCHOR ALCHEMY I, ANCHOR ALCHEMY II, ANCHOR ALCHEMY III, ANCHOR ALCHEMY IV, VIN 13, NT 50, NT 112, NT 116, NT 202, WE 372, N 96, WE 14, VIN 7, VIN 2000
COUNTRY OF ORIGIN	South Africa (product of Anchor Yeast - Rymco (Pty) Ltd)
APPEARANCE	Cream to light tan round granules with a light yeasty smell
STATUS	<ul style="list-style-type: none">- Kosher approved- Identity preserved (non-GMO strain).- To the best of our knowledge materials and as per supplier's documentation raw materials used to make the final products do not contain GMO.- In these conditions, the aforementioned food materials do not contain GMO.- Suitable for organic production- Preservative free- Allergen statement available upon request- This product is not ionized and does not contain ingredients in the formulation which have been ionized.

PRODUCT SPECIFICATION SHEET Page 2 of 2

REGULATORY INFORMATION

-The product complies with the requirements of EU Regulation No 606/2009 of July 10th 2009, the International Code of Oenological Practices and with the specifications of the International Oenological Codex which establish rules relating to winemaking practices and treatments.

-Production site certified ISO 9001:2008 and FSSC 22000

COMPOSITION

Active Dried Wine Yeast	≥ 92 %
Water	≤ 6.8 %
Sorbitan monostearate (E491)	≤ 1.2 %

CHEMICAL PROPERTIES

Dry matter	between 92 and 96%
Lead*	< 2ppm
Arsenic*	< 3ppm
Cadmium*	< 1ppm
Mercury*	< 1ppm

*Typical values

MICROBIOLOGICAL PROPERTIES

Viable yeast cells	≥ 10 ¹⁰ CFU/g
Lactic acid bacteria count	≤ 10 ⁵ CFU/g
Acetic acid bacteria count	≤ 10 ⁴ CFU/g
Wild yeast	≤ 10 ⁵ CFU/g
Moulds	≤ 10 ³ CFU/g
Coliforms	≤ 10 ² CFU/g
Salmonella	absent in 25g
Staphylococcus	absent in 1g
Escherichia coli	absent in 1g

PACKAGING

Vacuum sealed pack

STABILITY DATA

Store in a cool and dry place (5-15°C) in its original sealed packaging

Under these conditions the optimal number of viable yeast is guaranteed for a 36 month period, except VIN 7 which is guaranteed for 24 months.

Longer storage might cause a decrease in yeast viability.

SAFETY AND HANDLING

Please refer to the Material Safety Data Sheet available on request.

FCC REFERENCE

FCC Monograph	CAS Number	Catalog Number
Yeast, dried	(59-30-3)	1286005

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