

SPECIFICATIONS' SHEET

LALBREW ABBAYE™

June 2022

PHYSICAL PROPERTIES

APPEARANCE
Tan to beige granular powder

TASTE & ODOR
Characteristic of normal yeast

SOLIDS
93 - 96%

INGREDIENTS
Active Dry Yeast *Saccharomyces cerevisiae*, emulsifier E491 (≈ 1%)

MICROBIOLOGICAL PROPERTIES

VIABLE YEAST CELLS	≥ 5 x 10^9/ g
BACTERIA	< 1 / 10^6 cells
WILD YEAST (Lysine method)	< 1 / 10^6 cells
COLIFORMS	< 100 / g
E. COLI	< 10 / g
S. AUREUS	Negative in 1g
SALMONELLA	Negative in 25g
BEER FERMENTATION	Can be completed within 4 days at 20°C in standard wort
DIASTATICUS	Undetectable by qPCR after enrichment

HEAVY METAL ANALYSIS

LEAD	< 2 ppm
MERCURY	< 1 ppm
ARSENIC	< 3 ppm
CADMIUM	< 1 ppm

PACKAGING, STORAGE & SHELF-LIFE

PACKAGING
500g vacuum-packed sachets
11g vacuum-packed sachets
* Bulk packaging available upon request

PRODUCT CODES
10385-06-11 - 10KG (20x500G)
10385-77-11 - 5.5KG (10x50x11G)

*Bulk packaging is available upon request.

STORAGE
LalBrew® Abbaye should be stored dry and below 4°C. The packaging should remain intact. The product is stable for 3 years in its original sealed package and stored under appropriate conditions.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
brewing@lallemand.com

LALLEMAND MONITORS RESIDUAL AGROCHEMICALS IN THEIR RAW MATERIALS FOLLOWING EU REGULATION.

The information presented is believed to be accurate but should not be construed as express or implied representations or warranties. Users should conduct their own evaluation to determine the suitability of any product for a particular purpose.