

Suava

ALE YEAST

PHYSICAL PROPERTIES

Appearance

Tan to beige granular powder

Taste & Order

Characteristic of normal yeast

Solids

93 - 96%

Ingredients

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

MICROBIOLOGICAL PROPERTIES

Viable Yeast Cells $\geq 1 \times 10^9$ / g

Bacteria $< 1 / 10^6$ cells

Wild Yeast $< 1 / 10^6$ cells
(Lysine method)

Coliforms < 100 / g

E. Coli < 10 / g

S. Aureus Negative in 1g

Salmonella Negative in 25g

Beer fermentation Can be completed within
10 days at 25°C in standard wort

Diastaticus Not detectable in 1g
(qPCR after enrichment)

HEAVY METAL ANALYSIS

Lead < 2 ppm

Mercury < 1 ppm

Arsenic < 3 ppm

Cadmium < 1 ppm

PACKAGING, STORAGE & SHELF-LIFE

Packaging

500g

11g

Storage

WLP079 Suava Ale Yeast 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.

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.



PURE YEAST & FERMENTATION