



Premium Liquid Yeast *for* Professional Winemaking

Wyeast Laboratories, Inc. Technical Data Sheet

PRODUCTS

Premium Liquid Yeast

› *Saccharomyces cerevisiae*

DESCRIPTION

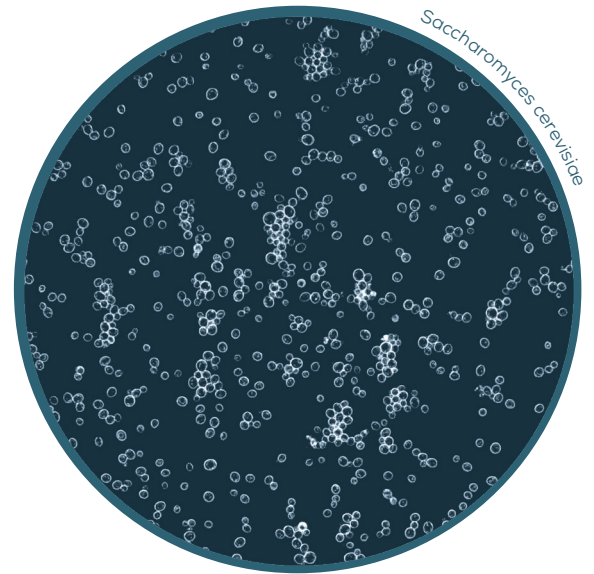
A liquid suspension of yeast grown in a sterile, nutrient-rich medium.

PACKAGING

Available in 0.5 and 1.0 liter increments in any volume or split.

INOCULATION RATE

Inoculation rate can be increased when °Brix increases. Additional juice can be inoculated from the first barrel of actively fermenting wine at 5-10 fold increases.



YEAST LITERS PER TON

2.5 Liters of Yeast per Ton (6 hL must) *

0.42 Liter/hL | 1.0 Liter/barrel

Must	Liters of Yeast
0.5 ton	1.5 liters
1 ton	2.5 liters
2 tons	5.0 liters
3 tons	7.5 liters
4 tons	10.0 liters

* provides 5.00×10^6 viable cells/mL

Yeast Per Ton:

GRAPES	EXAMPLE	2 TONS
WYEST LITERS/TON		2.5 L/TON
MULTIPLY TONS X L/TON		= 5.0 L
ORDER VOLUME *		= 5.0 L

Yeast Per Hectoliter:

MUST VOLUME	EXAMPLE	5.0 HL
WYEST LITERS/HL		0.42 L/HL
MULTIPLY HL X L/HL		= 2.1 L
ORDER VOLUME *		= 2.0 L

* round to nearest half or whole liter if calculation results in a fractional or quarter liter increment.

STABILITY

Store at 34-40 °F (1-4 °C) immediately upon arrival. Best when used fresh. Use within 14 days.

INSTRUCTIONS FOR USE

Allow to come to ambient temperature just prior to use. Sanitize package before opening. Homogenize contents and pour the contents into well-aerated or oxygenated must.

CERTIFICATION

Every yeast strain is certified Kosher by the Orthodox Union.



INTEGRITY

- Yeast cultures are packaged at 1.2 billion viable cells/mL, resulting in > 99.9% viability of your pitch rate.
- All cultures meet or exceed strict quality standards and specifications prior to shipment. A combination of traditional and innovative technologies are used to prove product purity for every phase of propagation to the finished product.
- Quality assurance samples are archived and routinely tested for ongoing confirmation of product integrity.
- Yeast cultures are guaranteed by our Product Warranty to produce a healthy and complete fermentation under typical conditions.

PROFESSIONAL SPECIFICATIONS

Saccharomyces Wine Strains

ANALYSIS	METHOD	SPECIFICATION
Viable yeast cell concentration	Image Cytometry with Propidium Iodide stain	1.2×10^9 cells per mL
Colony Morphology	ASBC Microbial Control - 2 (WLN)	single morphology
Anerobic Bacteria	ASBC Microbial Control - 5 (UBA with Cycloheximide)	< 1 CFU / 7.5×10^7 yeast cells
Aerobic Bacteria	ASBC Microbial Control - 5 (UBA with Cycloheximide)	< 1 CFU / 7.5×10^7 yeast cells
Non-Saccharomyces Wild Yeast	ASBC Microbial Control - 5 (LCSM)	varies by strain *
Saccharomyces Wild Yeast	ASBC Microbial Control - 5 (LWYM)	varies by strain *
<i>S. cerevisiae</i> var. <i>diastaticus</i> (STA1+)	qPCR GEN-IAL QuickGEN P1 and <i>Diastaticus</i>	not detected
<i>Megasphaera/Pectinatus</i> spp.	qPCR GEN-IAL QuickGEN P1 and <i>Diastaticus</i>	not detected
<i>Lactobacillus/Pediococcus</i> spp.	qPCR GEN-IAL QuickGEN P1 and <i>Diastaticus</i>	not detected

* request a Certificate of Analysis for exact specification and conformity

PRODUCTION

All *Saccharomyces* strains are produced in Wyeast's licensed food manufacturing facility from an archival -80 °F (-62 °C) ultra-low temperature bank in order to maintain genomic stability and assure that cultures have consistent fermentation kinetics, flavor profiles, and flocculation characteristics.

Minimal processing is required once propagation is complete, and therefore has no detectable effect on the integrity of the culture and significantly limits the possibility of contamination.