



SPECIFICATIONS' SHEET

ABV YEASTLIFE EXTRA

Yeastlife Extra is a complex blend of yeast nutrients specifically formulated to provide an excellent source of soluble proteins, amino acids, minerals and vitamins. Yeastlife Extra ensures vigorous and consistent brewery fermentations. Yeastlife Extra provides a source of zinc.



PHYSICAL PROPERTIES

APPEARANCE

light-tan coloured free flowing powder, which is fully soluble in water

INGREDIENTS

yeast extract, supplemented by a selected range of additional minerals and vitamins



DOSAGE

Typically added at rates between 4 and 10 g/hl.

Yeastlife Extra is added to wort at the start of fermentation. Alternatively, additions can be made to either the kettle or wort receiver.



REGULATORY

Legislation may vary from country to country. Local regulations should be consulted. Yeastlife Extra can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).



MICROBIOLOGICAL ANALYSIS

TOTAL VIABLE COUNT	≤10 ³ /g (WLN agar)
YEAST	≤100 /g (WLN agar)
COLIFORMS	≤10/g
Salmonella	absent in 25g



PACKAGING, STORAGE & SHELF-LIFE

Standard Packaging and Product Codes:

3880S-97-AB 2kg packs (20KG (10x2KG))
25 kg bulk polythene-lined cartons (available from AB Vickers directly)

Label details include Product Name, Identification Code, Pack Weight, Date of Manufacture and Batch Number.

Yeastlife Extra should be stored in a cool, dry (5 – 20°C) environment.

Shelf life is 2 years from date of manufacture when stored under ideal conditions in original unopened packaging. Product exceeding this date should be retested, details available on request.



HEAVY METAL ANALYSIS

LEAD	< 5 mg/kg
MERCURY	< 1 mg/kg
ARSENIC	< 1 mg/kg
CADMIUM	< 1 mg/kg

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.

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