

 **Active Dry Yeast for Tequila and Mezcal production**

## SafTeq Blue



### INGREDIENTS

Yeast (*Saccharomyces cerevisiae*), emulsifier (E491)

### PROPERTIES

SafTeq Blue was specially selected by Fermentis and CIATEJ to ferment blue agave variety Tequilana weber juices for Tequila production with or without addition of alternative sugar sources. Its high performance, in this type of medium, is due to its tolerance for toxins as furfural is normally present in agave juices. This strain also has a high tolerance to osmotic pressure and alcohol ("high gravity conditions") as well as elevated temperatures. It shows faster fermentation kinetics compared to common tequila yeasts, shortening fermentation time.

### YEAST HYDRATION

The yeast should be rehydrated in 5-10 times its weight of sterile water, prior to using in fermentation. This should be done at 35C (95F) ± 5C (9F) for 15-30 minutes to ensure "conditioning" and a perfect homogenization.

### DOSAGE

**Direct pitching** (no propagation): a minimum of 25-50g per hectoliter to achieve an initial viable cell concentration approximately 18-36 billion viable cells per gallon (5-10 million per milliliter) in the fermentation vessel.

**Indirect pitching** (short propagation) In state-of-art facilities, exerting strict control over contamination issues, dry yeast can be propagated during a short period (8 hours). The required quantity of yeast is 0.5g per hectolitre should be pitched in a propagation volume equivalent to a tenth or twentieth of the fermentation volume. This process would give around 10 million of initial viable cells per milliliter in fermentation if the whole propagation is transferred.

**FERMENTATION TEMPERATURE:** 30-40C (86-104F) (optimal 32C (90F))

### PACKAGING

Available in 3 formats: case of 20 x 500g vacuum-packed sachets, (10 kg); 1 x 10kg vacuum-packed case; and carton of 1 vacuum-packed 25 Kg sachet.

### STORAGE

Store in cool (10 C) and dry conditions. Do not use soft or damaged sachets.

### SHELF LIFE

Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

The obvious choice for beverage fermentation    



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### TYPICAL ANALYSIS

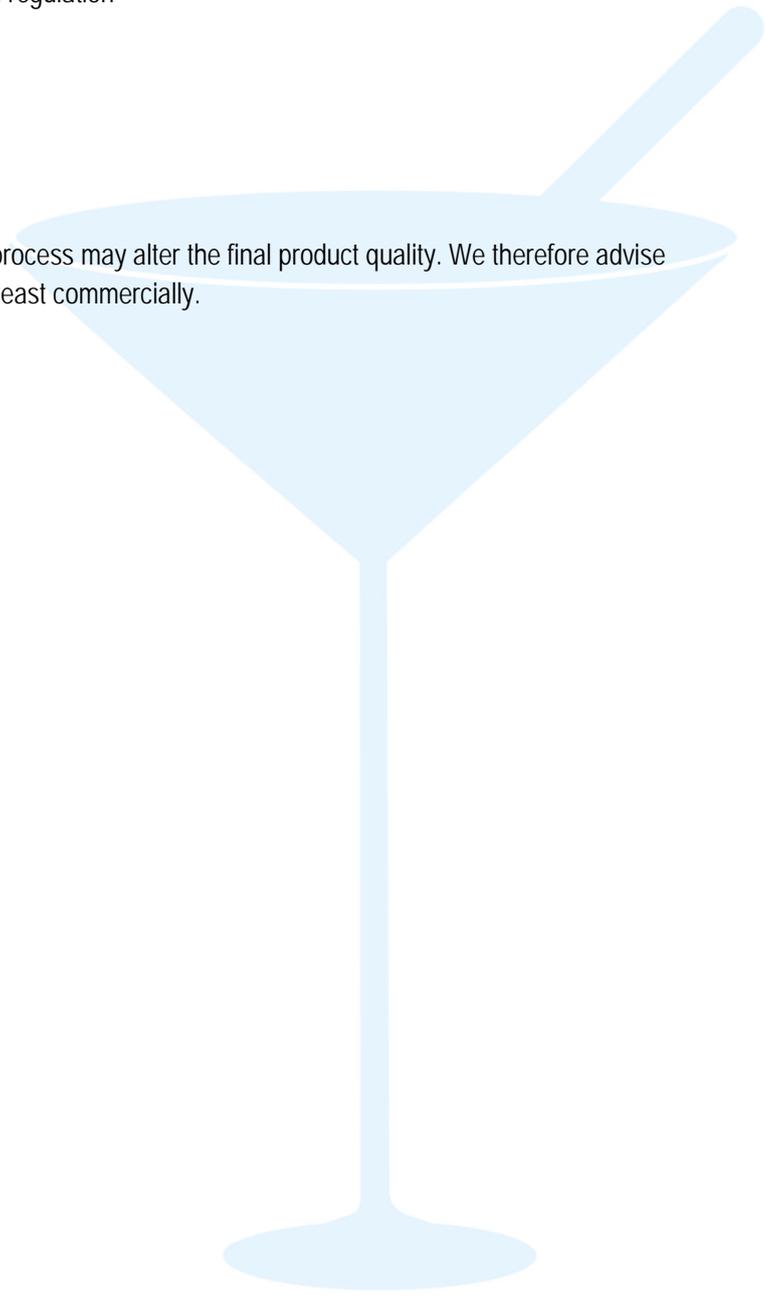
% dry weight: 94.0 – 96.5  
Living cells at packaging: > 20 x 10<sup>9</sup> / gram  
Total bacteria: < 1 x 10<sup>4</sup> / gram  
Acetic acid bacteria: < 1 x 10<sup>3</sup> / gram  
Lactobacillus: < 1 x 10<sup>3</sup> / gram  
Pathogenic micro-organisms in accordance with regulation

### KOSHER STATUS

Kosher Pareve

### IMPORTANT NOTICE

Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.



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