PRODUCT NO: 218568/ 218569/ 239387/252454

ISSUE NO: 13/23-10-18

APPROVED BY: TOM MASCARA



PRODUCT SPECIFICATIONS

YEAST NUTRIENT

DESCRIPTION

Yeast Nutrient is used to maintain the health and vitality of yeast used in the brewing industry. It helps the fermentation to go to completion and avoid slow or stuck fermentations.

PHYSICAL SPECIFICATIONS

Form A clear liquid
Colour Almost colourless
Odour Almost odourless

CHEMICAL SPECIFICATIONS

pH @ 25°C 2.05 – 2.15 Zinc 6.2 – 7.5 % w/w

72,540 - 90,000 mg/l Zn

MICROBIOLOGICAL SPECIFICATIONS

Aerobic Plate Count NMT 50,000 cfu/g
Yeast & Mould NMT 200 cfu/g
Coliforms NMT 30 cfu/g
E. coli ND in 25g
Salmonella spp ND in 25g

Zn – Zinc

Cfu/g - colony forming units per

gram

HEAVY METAL SPECIFICATIONS

Heavy Metals (as Pb) NMT 30 mg/kg
Lead NMT 5 mg/kg
Arsenic NMT 3 mg/kg

PACKAGING Standard Size

15 Litres
640 Litres
850 Litres
Upon request

Material

1L - 1 litre twin neck
squeeze packs with T/E lids
15L – HDPE 20 litre natural
drums with tamper evident
caps
640L – Cardboard 1,000
litre 6 ply box with internal

1 Litre

food grade 3 ply liner, fitted with 50 mm outlet fitting 850L – Schutz 1,000L IBC

with cage

TRANSPORT

Ambient temperature.

STORAGE INSTRUCTIONS

For optimum stability store refrigerated at 4-6°C.

SHELF LIFE

18 months.

HAZARDS IDENTIFICATION

Refer to the SDS for Yeast Nutrient.

INGREDIENTS & 'NUTRITIONAL FACTS

Zinc, Filtered Water, Acid.

	Per 100g	
ENERGY	kJ	
CARBOHYDRATE	g	
FAT (Total)	g	
(Saturated)	g	
PROTEIN	g	
SODIUM	mg	

¹ It is highly unlikely that the product contributes to the nutritional composition of the food.

HALAL STATUS

Suitable.

KOSHER STATUS

Certified.

GMO STATUS

NON GMO.

PURITY STATUS

Complies with Food Chemical Codex Standards.

ALLERGEN STATUS

YES	NO	ALLERGENS
	Χ	Cereals containing
		Gluten (Wheat, Rye, Barley, Oats or Spelt or their hybridized strains)
	Χ	Crustacea & their products
	Χ	Eggs & egg products
	Х	Fish & fish products
	Χ	Peanuts & their products
	Х	Soybeans & their products
	Χ	Milk & milk products (Lactose)
	Χ	Nuts & nut products
	Χ	Sesame seeds & their products
	Χ	Added sulphites in concentration of
		10mg/kg or more (Sodium
		Metabisulphite – approx. 20 ppm)
	Χ	Lupin

Fermentation media may contain allergens, which are considered consumed during fermentation. For more information please refer to the link;

www.enzymeassociation.org/wp-content/uploads/2013/09/Allergen-psn-paper-2.pdf

https://amfep.org/ library/ files/amfep.statement-on-tabelling-of-substances-capable-of-causing-allergies-or-intolerances-present-in-food-enzy-me-preparations.pdf

Revision History:

01/25-08-08 - New product.

 $02/25\mbox{-}02\mbox{-}09$ – Changed the specification for pH level & storage instructions.

03/22-04-09 - Changed packaging for 600 litre IBC.

04/11-03-10 - New packaging material. TM/ED.

05/09-09-11 - Change to the shelf-life. TM/CB.

06/09-01-15 – Revision and changed to CBC format. TM/HD.

07/09-06-15 - Removal of manganese as an ingredients. TM/HD.

08/16-07-15 - Revision of colour description. TM.

09/16-07-15 — Updated into the correct CBC format. CB/TM. 10/19-08-16 — Added a new pack size and packaging material.

TM/AT/CB.

11/25-02-18 - Include 1 liter squeeze packs. TM/CB

12/23-05-18 – Added Lupin to Allergen table. TM/HD.

13/23-10-18 - AMFEP link updated. TM/HD.

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