



SPECIFICATIONS' SHEET

LALBREW FARMHOUSE™



PHYSICAL PROPERTIES

APPEARANCE

Tan to beige granular powder

TASTE & ODOR

Characteristic of normal yeast

SOLIDS

93 - 96%

INGREDIENTS

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



HEAVY METAL ANALYSIS

LEAD < 5 ppm

MERCURY < 5 ppm

ARSENIC < 5 ppm

CADMIUM < 5 ppm



PACKAGING, STORAGE & SHELF-LIFE

PACKAGING

20 x 500g vacuum-packed sachets

50x 11g vacuum-packed sachets

*Bulk packaging available upon request.

PRODUCT CODES

18484-06-11 - 10KG (20x500G)

18484-77-11 - 5.5KG (10x50x11G)

STORAGE

LalBrew Farmhouse™ should be stored dry and below 4°C. The packaging should remain intact. The product is stable for 2 years in its original sealed package and stored under appropriate conditions.



MICROBIOLOGICAL PROPERTIES

VIABLE YEAST CELLS ≥ 5 x 10⁹/ g

BACTERIA < 1 / 10⁶ cells

WILD YEAST (Lysine method) < 1 / 10⁶ cells

COLIFORMS < 100 / g

E. COLI < 10 / g

S. AUREUS Negative in 1g

SALMONELLA Negative in 25g

BEER FERMENTATION Can be completed within 5 days at 20°C in standard wort

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