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Approved By:	Philip Woodnutt

## Technical Data Sheet

### Fountainbridge Dry Yeast

#### Description

Fountainbridge Dry Yeast is developed by WHC Lab.

Yeast strain of Scottish Origin from a now closed brewery. Well suited for both traditional and modern beer styles with a clean or fruity fermentation character depending on the fermentation temperature.

#### Style

Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Stouts, West Coast IPAs

#### Guidelines

Oxygenation and/or rehydration for generation 0 may be beneficial, but not necessary. The intended fermentation temperature range is 18°C to 22°C [64°F to 72°F].

#### Ingredient Declaration

Yeast: 98.8% to 99.2%

Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

#### Technical Specifications

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Dosage	0.5-1g/l
Fermentation Temperature	18°C to 22°C <b>or</b> 64°F to 72°F
ABV Tolerance	12%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

#### Allergens

Fountainbridge Dry Yeast does not contain added allergens.

\*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

#### GMO

Fountainbridge Dry Yeast does not contain genetically modified organisms or materials.

## Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Form	-	Powder	-
Color	-	Light yellow	-
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	$1.3 \times 10^{10}$	$>10^{10}$
Direct Live Cell Count	Cells/g	$1.9 \times 10^{10}$	$> 1.9 \times 10^{10}$
Wild Yeasts	Cfu/g	< 10	< $10^5$
Coliforms	Cfu/g	< 10	< $10^2$
Escherichia coli	Cfu/g	Absent in 1 g	Absent in 1 g
Staphylococcus aureus	Cfu/g	Absent in 1 g	Absent in 1 g
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g

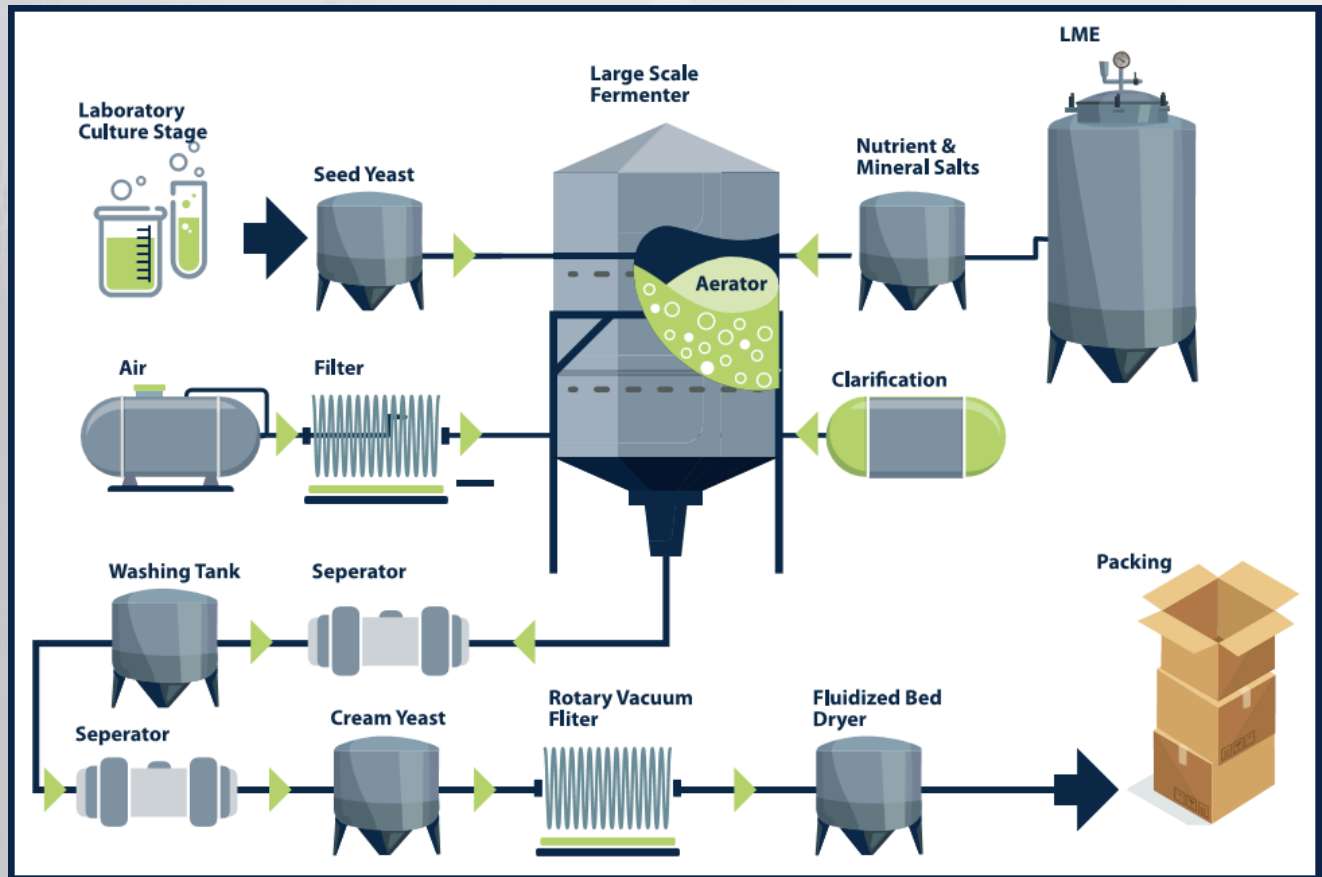
## Packaging

Fountainbridge Dry Yeast is available in 500g and 10kg vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food)), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA)

## Storage and Handling

Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C <b>or</b> 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	3 years from date of production, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	<p>Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C <b>or</b> 32°F to 50°F) and use promptly.</p> <p>Please note the expiry date on packs prior to opening.</p> <p><b>When added to water or a water solution, Fountainbridge Dry Yeast releases CO<sub>2</sub>, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</b></p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p>

## Manufacturing Chart



*If you have any questions or concerns about our product please contact us at [lab@whclab.com](mailto:lab@whclab.com)*