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## Technical Data Sheet The Big Apple Dry Yeast

### Description

The *Saccharomyces bayanus* species in this pack provides a clean level of fermentation with low levels of sulphur production. This strain, in particular, allows the apples to play centre stage in the final product, producing a very clean and crisp cider.

### Style

Cider

### Guidelines

Oxygenation and rehydration are not necessary and should be avoided unless producing very high gravity beers.

The intended fermentation temperature range is 12°C to 30°C [54°F to 86°F].

### Ingredient Declaration

Yeast: 98.8% to 99.2%

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

### Technical Specifications

Yeast Strain	<i>Saccharomyces bayanus</i>
Dosage	0.2 to 0.4g/l
Fermentation Temperature	12°C to 30°C <b>or</b> 54°F to 86°F
ABV Tolerance	17%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

### Allergens

The Big Apple Dry Yeast does not contain added allergens.

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

### GMO

The Big Apple Dry Yeast does not contain genetically modified organisms or materials.

## Product Characteristics Specifications

Dry matter (%): > 94

Viable yeast cells (cfu/g):  $4.0 \times 10^9$  (typically  $1 \times 10^{10}$ )

Wild Yeast (cfu/g):  $< 3 \times 10^3$

Aerobic bacteria (cfu/g):  $< 5 \times 10^3$

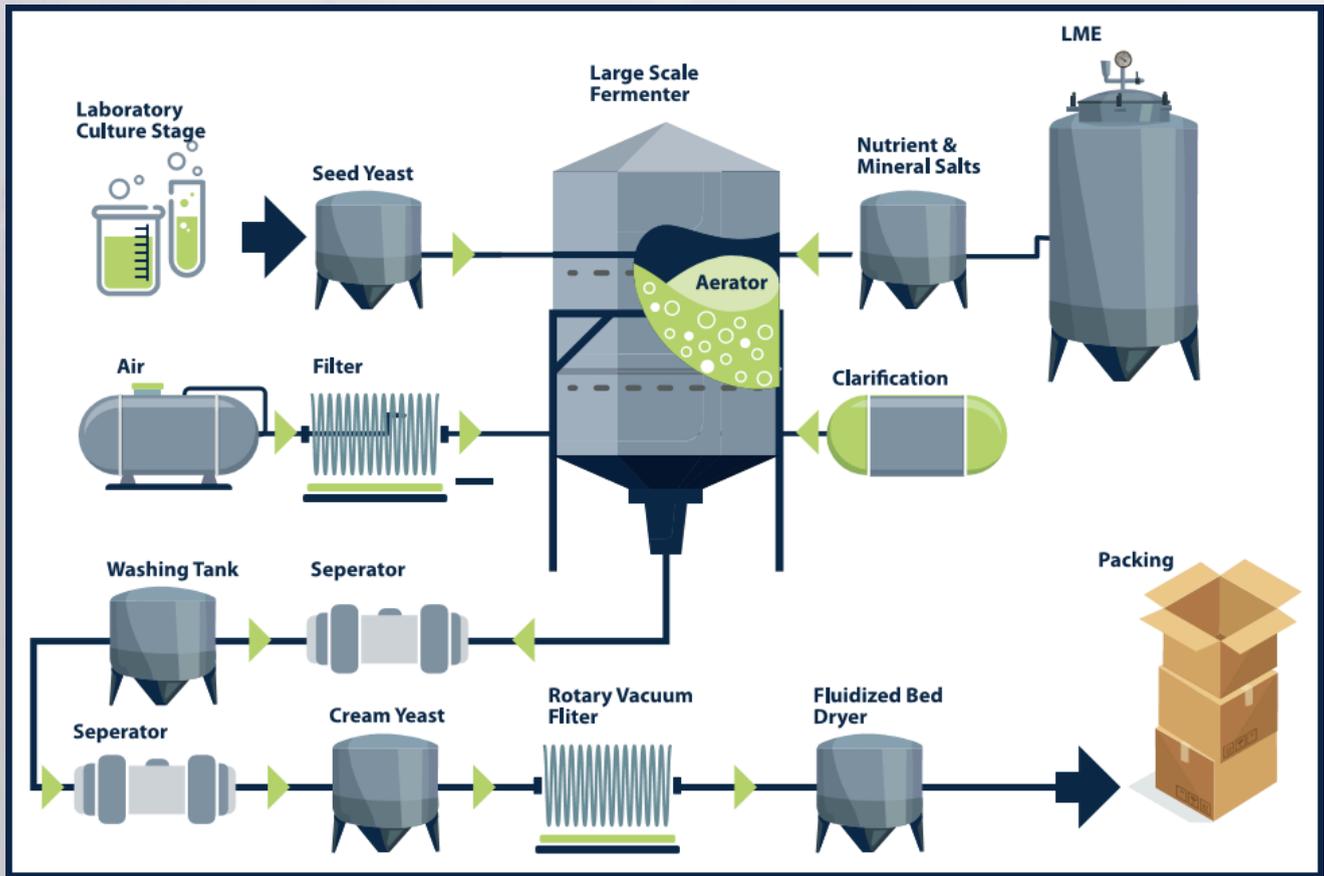
## Packaging

The Big Apple 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:	Minimum 2 years from date of production, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	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. Please note the expiry date on packs prior to opening. <b>When added to water or a water solution, Achilles 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> <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

# Manufacturing Chart



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