



DELTA FERM AL-18

Product Data Sheet

Date of issue: 6 October 2022

Selected yeast for alcohol production

Description:	DELTA FERM AL-18 is an active dry yeast (<i>Saccharomyces cerevisiae</i>), specially selected for alcohol production. DELTA FERM AL-18 is especially suitable for fast production of alcohol with a high alcohol tolerance of up to 15% ethanol. DELTA FERM AL-18 appears as free flowing granule.
Properties:	Strain: <i>Saccharomyces cerevisiae</i> Viable cells: >10 ⁹ / g Moisture: <7%
	Yeast are a natural product. Colour and appearance may vary from batch to batch.
GM Status:	DELTA FERM AL-18 does not contain genetically modified organisms and is manufactured without the use of genetic engineering methods. Only agricultural raw materials of non-genetically modified (non-GM) origin are used for the fermentation process and in the final product.
Composition:	DELTA FERM AL-18 is standardized with maltodextrin. During the yeast production, there is no use of raw materials that could cause allergy or intolerance, according to Regulation EU N° 1169/2011.
Packaging and storage:	DELTA FERM AL-18 is packed in vacuum aluminium foil packs of 500g. When stored in the original and unopened packaging under the recommended refrigerated conditions (at 0–15°C), the product shelf life is 36 months.
Safety and caution:	Please consult the separately available Safety Data Sheet for further information.
Compliance and legal:	The product is manufactured to comply with recommended purity specifications given by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), and conforms with the recommended specifications of the Food Chemical Codex for food enzymes.
Certification:	WeissBioTech GmbH has a certified quality management system according to ISO 9001:2015 and a certified Food Safety Management System according to FSSC 22000 incl. HACCP, which are reviewed in regular audits.



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Purity criteria:	Wild yeast	< 10 ⁵ per g
	Total Coliforms	< 10 ² CFU per g
	Salmonella	absent in 25 g
	Escherichia coli	absent in 1 g
	Lactic bacteria	< 10 ⁵ CFU per g
	Acetic acid bacteria	< 10 ⁴ CFU per g
	Heavy Metals (as Pb)	< 30 ppm
	Lead	< 5 ppm
	Arsenic	< 3 ppm
	Mercury	< 0.5 ppm

Nutritional value (100g):	Carbohydrates	35.5 g
	Sugars	13.8 g
	Fat	4.5 g
	Proteins	50.0 g
	Dietary fibre	0.0 g
	Sodium chloride	0.1 g

Energy value (100g) 1603.5 kJ / 383 kcal

Made by WeissBioTech GmbH, Germany

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