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Approved By:	Philip Woodnutt

Technical Data Sheet

Hades Dehydrated Yeast

Product Description

Hades Dehydrated Yeast is developed by WHC Lab.

Hades is a non-diastatic yeast for the production of grain-based spirits. The resulting spirit has an elegant flavor profile. Perfect for Whiskey production where the use of non-diastatic yeast is favored such as brewery and distillery dual sites.

Guidelines

Oxygenation and/or rehydration may not be needed.
Pitch rate: 70-100g/hl

The intended fermentation temperature range is 25°C to 35°C [77°F to 95°F]

Ingredient Declaration

Yeast	98.8% to 99.2%
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)

Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Dosage	70-100g/hl
Fermentation Temperature	25°C to 35°C 77°F to 95°F
ABV Tolerance	16%
Nitrogen Demand	Medium
Weight	0.5 kg / 10 kg

Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules (typically 3mm particle size)	-
Powder flow characteristics	-	Free flowing granules	-
Odor	-	Weak characteristic yeast smell	Typical
Color	-	Light brown/beige	Light brown/beige
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	>10 ¹⁰
Direct Live Cell Count	Cells/g	1.9 x 10 ¹⁰	> 1.9 x 10 ¹⁰
Lactic Acid Bacteria	Cfu/g	< 10	< 10 ³
Acetic Acid Bacteria	Cfu/g	< 10	< 10 ⁴
Wild Yeasts	Cfu/g	< 10	< 10 ⁵
Moulds	Cfu/g	< 10	< 10 ²
Coliforms	Cfu/g	< 10	< 10 ²
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

Allergens*

Hades Dehydrated Yeast does not contain added allergens.

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

GMO

Hades Dehydrated Yeast does not contain genetically modified organisms or materials.

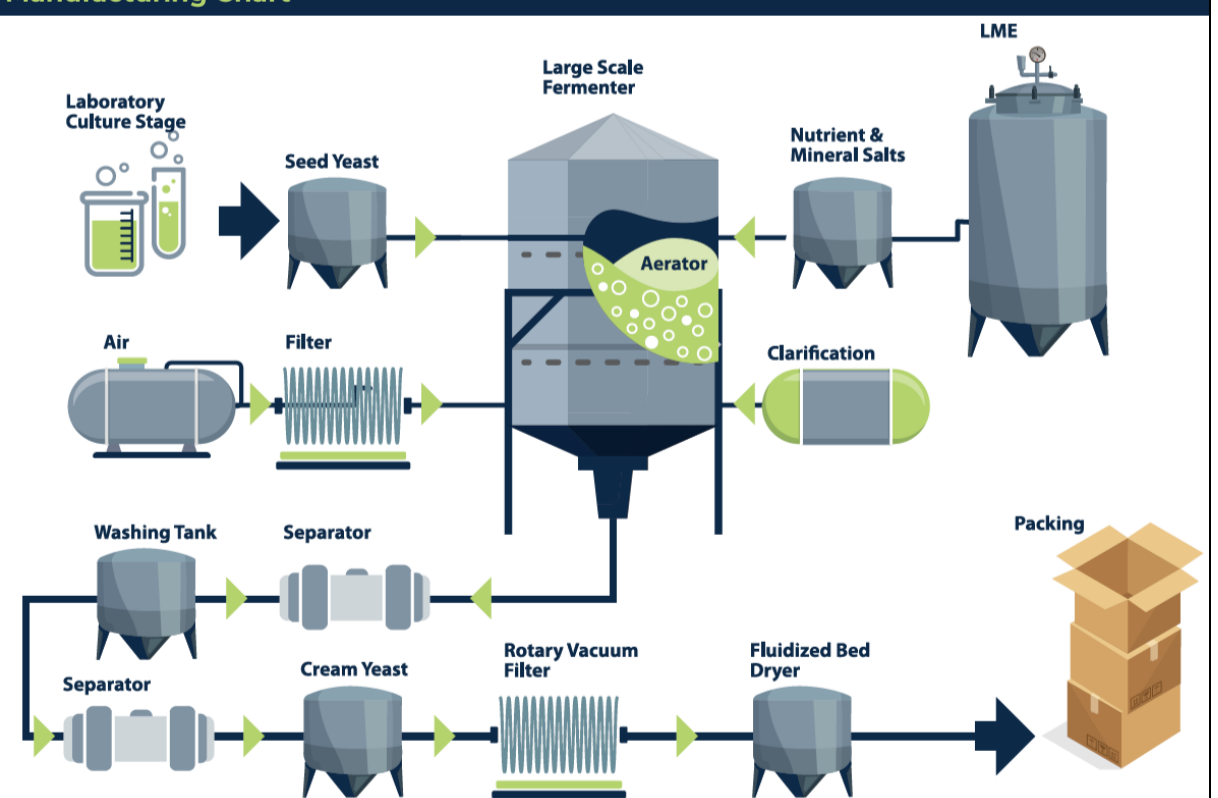
Packaging

Hades Dehydrated 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 or 41°F to 59°F), dry, and well-ventilated environment.
Shelf life:	3 years from date of production, if 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 or 32°F to 50°F) and use promptly. Please note expiry date on packs prior to opening. When added to water or a water solution, Hades Dehydrated Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

Manufacturing Chart



Flavour Chart

Spirits flavour chart summary

Peaty	Maltey	Fresh/ Floral	Stone Fruit	Candy	Buttery	Nutty	Lactic	Dark fruit	Woody	Flavour	Work Horse
30%	60%	50%	70%	60%	60%	60%	40%	60%	40%	5	7

If you have any questions or concerns about our product please contact us at lab@whclab.com