



Product:	Fali-M Alcohol Dry Yeast						
Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>)						
Properties:	<p>AB Mauri's Fali-M is a specially selected yeast strain developed for efficient conversion of sugars available in molasses to alcohol. With high osmo-tolerance and thermo-tolerance, this fast acting yeast strain maintains higher cell viability leading to high gravity molasses fermentation.</p> <p>Designed for Indian conditions, Fali-M is capable of delivering enhanced alcohol yields under a wide range of temperature upto 38° C for optimal performance. Yields upto 47 g / 100 g of fermentable sugars at ethanol concentration above 10% have been reported in the operating temperature range of 34 - 37° C.</p>						
Dosage:	<p>Direct Pitching (No yeast vessel) Yeast dosage of 250 g to 500 g per kiloliter of wort is required to achieve desired viable cell concentration in the fermentation vessel for effective fermentation.</p> <p>Indirect Pitching (Pre-fermenter) Under strict hygienic and sterile conditions, single stage pre-fermentation is recommended to optimize yeast dosage to 65 g to 130 g per kiloliter of wort.</p>						
Packaging:	20 x 500 g vacuum sealed packets stacked in corrugated boxes.						
Storage:	Store in cool and dry conditions. Soft or damaged sachets should not be used.						
Shelf Life:	24 months from the date of manufacturing. Refer to best before end date on packets.						
Typical Analysis:	<table><tr><td>% Dry Matter</td><td>> 94.0</td></tr><tr><td>Viable cells at packaging</td><td>> 16 Billion cfu / gram</td></tr><tr><td>Total bacterial count</td><td>< 1 x 10⁵ / gram</td></tr></table>	% Dry Matter	> 94.0	Viable cells at packaging	> 16 Billion cfu / gram	Total bacterial count	< 1 x 10 ⁵ / gram
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Certifications:	AB Mauri's manufacturing facility is certified under IMS, FSSC 22000 and K Star Kosher.						
Important Notice:	It is recommended to conduct necessary fermentation trials before usage of our yeast commercially.						
Hazards:	Yeast is not hazardous in its form however it gives off carbon dioxide when reconstituted. In its reconstituted form yeast is slightly acidic and care should be taken to avoid splashes to the eyes. If it occurs, rinse the eyes thoroughly with clean water.						