

Fermentis

RED STAR[®] DISTILLER'S ACTIVE DRY YEAST

ITEM 42150

TECHNICAL DATA SHEET

DESCRIPTION:

Red Star[®] Distillers Active Dry Yeast (DADY) is a specially selected strain of *Saccharomyces cerevisiae* designed for distillers' use in grain mash fermentations for ethanol. DADY will produce maximum alcohol yields under controlled temperatures (less than 90°F, 32°C). DADY has been a proven performer for over 20 years and is the cost conscious choice of many producers in the ethanol industry.

It has been used for the manufacture of light spirit and Whiskeys. It is also used on corn mash and syrup fermentations.

INGREDIENTS:

Yeast (*Saccharomyces cerevisiae*), rehydrating agent

APPLICATIONS:

Industrial fermentation for the production of fuel alcohol from grain mashes is the primary application for this strain. This strain has been used in the fermentation of light whiskeys and neutral spirits. It performs well in the production of ethanol from a variety of carbohydrate sources including: molasses, citrus pulp and corn syrup.

USAGE:

Pitching levels between 2–4 lbs per 1000 gallons (25-50 g per hectoliter) will give an initial yeast density of approximately 7-14 billion yeast cells per gallon (2.5-5.0 million per ml).

Prior to inoculation, yeast should be rehydrated in 4-5 times its weight of clean water at 104°F (40°C) for 15 minutes.



FERMENTIS

7475 West Main Street, Milwaukee, WI 53214



LESAFFRE

SPECIFICATIONS:

Chemical	
Dry Matter	94.0 - 97.0%
Nitrogen (DB)	6.5 - 7.5%
Phosphate	1.6 - 2.2%
Microbiological	
<i>Salmonella</i>	Negative / 375g
Total Plate Count	$\leq 1 \times 10^7$ / g
Viable Yeast Cells	≥ 15 Billion / g

KOSHER:

Kosher Pareve

PACKAGING:

Packed in 10 kg vacuum packed bag in a box - Code 42150

STORAGE AND SHELF LIFE:

Red Star® Distillers Active Dry Yeast does not require refrigeration; however, DADY will perform best when it is kept cool and dry. Refer to best before end date on box. 24 months from production date under recommended storage conditions. A loss of activity of 1 to 2 % per month can be expected when refrigerated at 50°F. Activity loss will increase to between 8 and 9 % per month when stored at room temperature. Partially used bags need to be tightly covered once opened to minimize moisture pickup and protect product integrity.

To maintain highest activity and to assure best results, Fermentis recommends that purchased quantities be limited to a 3-4 month supply.

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: Red Star® Distillers Active Dry Yeast - (DADY)

Product Code: 42150

Company: Fermentis

Address: 7475 West Main Street, Milwaukee, WI 53214

Phone: (414) 615-4085 Fax: (414) 615-4003

Contact Person: Robert E. Biwersi - Director, Quality Assurance

Typical Analysis

Information provided on a per 100g 'as is' basis.

Calories: 365-405

Moisture: 4.5 - 6.5 g

Protein: 38-48 g

Ash: 3.3 - 6.3 g

Carbohydrates: 36-46 g

♦ *Complex*: 36-46 g

♦ *Sugars*: < 0.1 g

Vitamin A: < 100 µg RE

Vitamin C: < 1 mg

Thiamin: 22 -28 mg

Niacin: 24 - 36 mg NE

Riboflavin: 3.3 - 4.6 mg

Fat: 4.2 - 7.6 g

♦ *Saturated*: 1.1 - 1.7 g

♦ *Unsaturated*: 3.8 - 5.3 g

♦ *Monounsaturated*: 3.8-5.3 g

♦ *Polyunsaturated*: < 0.1 g

♦ *Trans Fatty Acids* < 0.05 g

Cholesterol: < 0.1 mg

Dietary Fiber: 14.3 - 16.1 g

♦ *Soluble* : 3.3 - 3.7 g

♦ *Insoluble* : 11.0 - 12.4 g

Iron: 4.2 - 5.4 mg

Calcium: 45 - 65 mg

Sodium: 75 - 175 mg

Potassium: 1618 - 1808 mg

Phosphorus: 774 (645-903) mg

g = gram, mg = milligram, µg = microgram, RE = Retinol Equivalent, NE = Niacin Equivalent and IU = International Units.

Ingredient Statement: Yeast, sorbitan monostearate

Fermentis

ALLERGEN & SENSITIVE COMPONENTS

ITEM: Red Star® Distillers Active Dry Yeast		PRODUCT CODE: 42150		
ALLERGEN & SENSITIVE COMPONENT	Q#1: PRESENT IN PRODUCT?		Q#2: PRESENT ON SAME LINE?	
	Yes	No	Yes	No
BARLEY PRODUCTS		X		X
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X		X
CORN FLOUR / MEAL		X		X
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FD & C COLORS (Yellow #5, etc.)		X		X
FISH any type		X		X
HYDROLYZED ANIMAL PROTEIN		X		X
HYDROLYZED PLANT PROTEIN		X		X
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (Beef, Pork)		X		X
MILK PRODUCTS (butter, casein, cheese, whey, yougat, malted milk, sour cream, yogurt, etc.)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X		X
PEANUT PRODUCTS		X		X
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X		X
SULFITES		X		X
TREE NUT PRODUCTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, etc.)		X		X
OTHER:				

Robert E. Biewersi
 Director of Quality Assurance
 October 2012

MATERIAL SAFETY DATA SHEET
FERMENTIS – A BUSINESS UNIT OF LESAFFRE YEAST CORPORATION
MILWAUKEE, WISCONSIN

IDENTITY (As used on Label and List) RED STAR® DISTILLERS ACTIVE YEAST	<i>Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.</i>
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Section I - General Information

Manufacturer's Name Fermentis	Emergency Phone Number 800-424-9300
Address (Number, Street, City, State, and ZIP Code) 7475 West Main Street, Milwaukee, WI 53214	Telephone Number for Information (414) 615-4085
	Date Prepared: Dec 2006

Section II - Hazard Ingredients/Identity Information

Other Limits Hazardous Components (Specific Chemical Identity; Common Name(s)) OSHA PEL ACGIH TLV Recommended % (Optional)
No known hazardous materials present.

Section III - Physical/Chemical Characteristics

Boiling Point	N/A	Specific Gravity (H ₂ O = 1)	0.5
Vapor Pressure (mm Hg.)	N/A	Melting Point	N/A
Vapor Density (AIR = 1)	N/A	Evaporation Rate (Butyl Acetate = 1)	N/A
Solubility in Water: Dispersable			
Appearance and Odor: Light tan, granular, slight yeasty			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used) Unknown	Flammable Limits	LEL	UEL
Extinguishing Media:			
Special Fire Fighting Procedures: None			
Unusual Fire and Explosion Hazards: None			

Material Safety Data Sheet
RED STAR® DISTILLERS ACTIVE YEAST

Section V – Reactivity Data

Stability	Unstable		Conditions to Avoid
	Stable	X	
Incompatibility (Materials to Avoid): None Known			
Hazardous Decomposition or Byproducts: N/A			
Hazardous Polymerization	May Occur		Conditions to Avoid:
	Will Not Occur	X	

Section VI – Health Hazard Data

Route(s) of Entry:	Inhalation?	Skin?	Ingestion?
Health Hazards (Acute and Chronic): None			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
Signs and Symptoms of Exposure:			
Medical Conditions Generally Aggravated by Exposure: Avoid excessive dust if product is ground			
Emergency and First Aid Procedures: Normal ventilation			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: No hazard
Waste Disposal Method: No special method
Precautions to Be Taken in Handling and Storing: None
Other Precautions: None

Section VIII - Control Measures

Respiratory Protection (Specify Type): Avoid excessive dust		
Ventilation:	Local Exhaust	Special
	Mechanical (General)	Other
Protective Gloves:	Eye Protection:	
Other Protective Clothing or Equipment: Face mask if excessive dust present		
Work/Hygienic Practices:		