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## Technical Data Sheet

### Zero Hero Dry Yeast

#### Description

Zero Hero Dry Yeast is developed by WHC Lab.

A maltose negative yeast strain developed for the production of very low ABV such as <0.5%, It is a non saccharomyces strain, that produces more neutral flavour at lower fermentation temps but a more fruity ester profile at higher fermentation temperatures meaning it is flexible depending on what kind of style of non alcoholic beer you want to make.

#### Style

Non alcoholic

#### Guidelines

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

The intended fermentation temperature range is 18°C to 22°C [64°F to 72°F].

#### Ingredient Declaration

Yeast: 98.8% to 99.2%

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

#### Technical Specifications

Yeast Strain	<i>Torulasporea delbrueckii</i>
Dosage	0.5-1g/l
Fermentation Temperature	18°C to 22°C <b>or</b> 64°F to 72°F
ABV Tolerance	8%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

#### Allergens

Zero Hero Dry Yeast does not contain added allergens.

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

#### GMO

Zero Hero 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):  $< 5 \times 10^3$

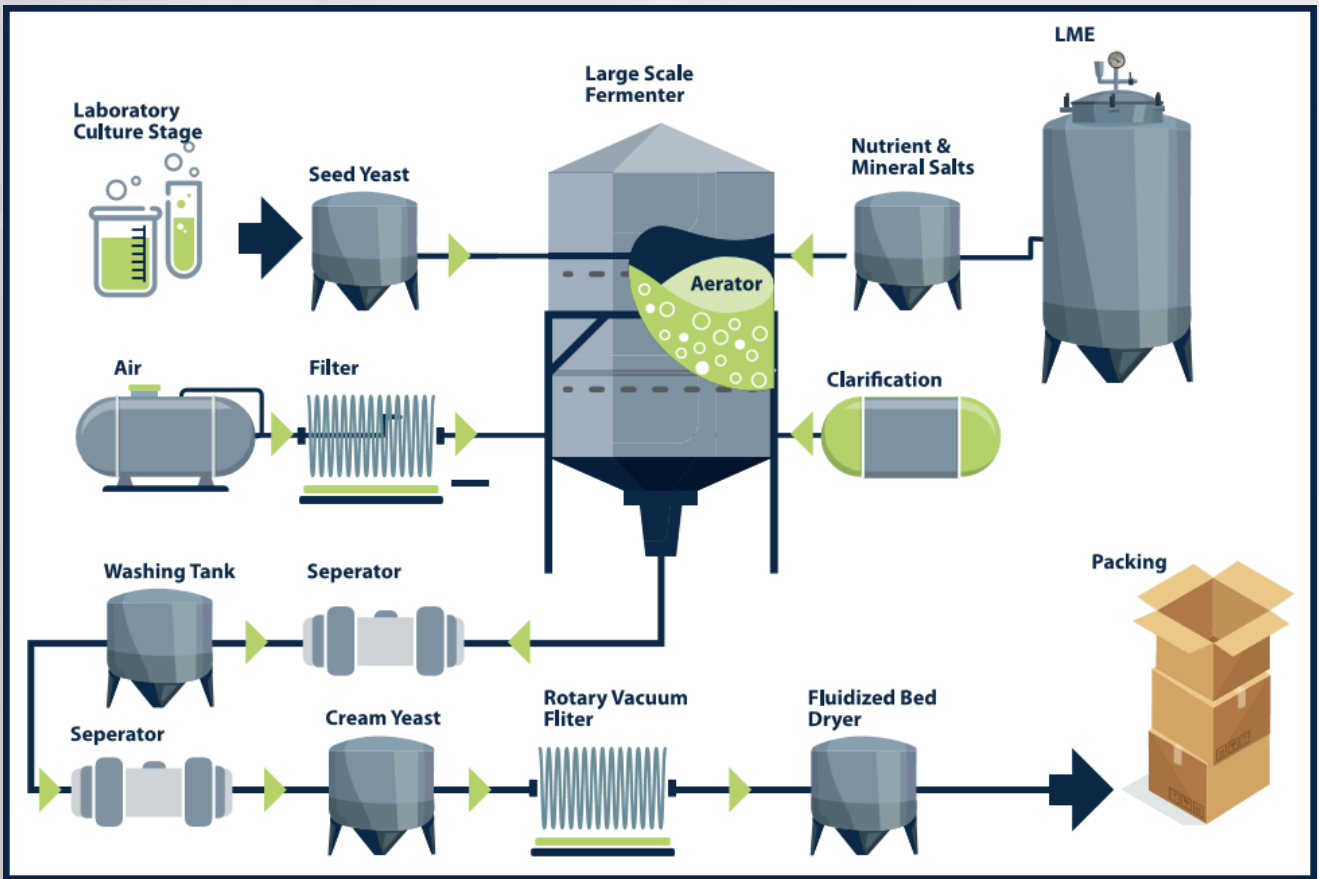
## Packaging

Zero Hero Dry Yeast is available in 500g or 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, Zero Hero 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)