

# LESAFFRE YEAST CORPORATION



## Premier Cuvée

ACTIVE DRY WINE YEAST

<b>Product Code:</b>	85930	10 Kg Box
	85115	24 X 500 Gram/Case
	66038	1125 X 5 Gram/Case

### Product Description:

Red Star® Premier Cuvée (Davis #796) a strain of *Saccharomyces bayanus*, of French origin, is a special isolate of Lesaffre. This yeast has good tolerance to ethanol and free sulfur dioxide, and ferments to dryness. Premier Cuvée is noted as a very low producer of foam, urea, and fusel oils. It is recommended for reds, whites, and especially sparkling wines. This yeast is reported to perform well restarting stuck fermentations. Winemakers have remarked that Premier Cuvée is the fastest, cleanest, and most neutral fermenter offered by Lesaffre®. Ferments best between 7°-35°C (45°-95°F).

Red Star® Active Dry Wine yeast is grown on cane and beet molasses under highly aerobic conditions, which assures better survival of live cells toward the end of the fermentation than yeasts grown in must under anaerobic conditions. All of our wine yeast strains have been adapted to perform well in the presence of normal levels of SO<sub>2</sub>. Our yeast is dried under carefully controlled conditions in an airlift drier to assure a high live cell count and to permit ease of rehydration.

### Typical Analysis:

	<u>Average</u>	<u>Reference Method</u>
Moisture	7.3 - 8.3%	AOAC 27.8.03 961.06
Viable Yeast	1-3 x 10 <sup>10</sup> /g	RS FN 14

### Microbiological Specifications:

	<u>Maximum</u>	<u>Reference Method</u>
Total Bacterial	1.0 x 10 <sup>4</sup>	BAM CH 3
Coliform	< 50/g	BAM CH 4
<i>E. coli</i>	< 10/g	BAM CH 4
Malolactic Organisms	≤ 1.0 X 10 <sup>4</sup> /g	
Salmonella	Negative/375g	BAM CH6, Appd 1, Table 2

### Kosher:

Red Star® Active Dry Wine Yeast strains produced in Baltimore, MD are certified Kosher, *including Passover*, by Organized Kashrus Laboratories, Brooklyn, NY. Red Star® Active Dry Wine strains produced in Croatia are certified as Kosher-Pareve by the Chief Rabbi of Croatia.

**Preparation:**

Red Star® Active Dry Wine Yeast may be used with or without prior rehydration. For best results, add 1 kg. dry yeast to 5-10 liters of water or must at 36°- 39°C (97°- 102°F). After 10-20 minutes, the yeast is ready to use. Yeast activity will be reduced with higher or lower temperatures, or by prolonged soaking. Temper rehydrated yeast by adding small amounts of cool juice prior to inoculating. Warm, freshly rehydrated yeast may not survive inoculation into juice that is significantly colder.

For direct addition at temperatures above 20°C (68°F) the pellets can be sprinkled onto the surface of the liquid followed by agitation, or be added to the pump intake while pumping over.

For sparkling wines, the yeast should be acclimatized to alcohol by first growing it in juice of sweetened diluted wine until ½ the sugar has fermented, then adding it to the production vat.

**Usage & Storage:**

An average inoculum is 25 grams per 100 liters (2.2 lbs. per 1,000 gal.). This may be doubled for difficult to ferment fruit concentrates or stuck fermentations. One-half the amount may be used for certain fast fermenting table wines. For sparkling wines, the inoculum should be calculated on the final vat size so that the acclimatizing starter step will proceed more rapidly.

Shelf life of unopened vacuum pack at room temperature (20°C, 68°F) is up to 2 years. If kept refrigerated (4°C, 45°F), shelf life will exceed 2 years. After opening, use within 4 weeks. Store an opened package tightly sealed, under refrigeration, removing as much air as possible.

*The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.*

# INGREDIENT INFORMATION

## NUTRIENT CONTENTS

**Product Name:** Red Star® Wine Yeast

**(Product Code):** 85117, 85127 ,85150, 85250, 85300,85405, 85410, 85915,  
85930, 85980, 66014, 66020, 66026, 66030, 66038, 66088,60039

**Company:** Lesaffre Yeast Corporation

**Address:** 433 E. Michigan Street, Milwaukee, WI 53202

**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:** 315-355 Kcal

**Moisture:** 7.3-8.3 g

**Protein:** 36- 42 g

**Ash:** 4 - 5 g

**Carbohydrates:** 40-46 g

♦ **Complex:** 40-46 g

♦ **Sugars:** < 0.1 g

**Vitamin A:** < 100 µg RE

**Vitamin C:** < 1 mg

**Thiamin:** 6.4 - 7.4 mg

**Niacin:** 27 - 46 mg NE

**Riboflavin:** 2.8 - 3.6 mg

**Fat:** 4.5 - 6.5 g

♦ **Saturated:** 1.1 - 1.5 g

♦ **Unsaturated:** 2.7 - 4.9 g

♦ **Monounsaturated:** 2.5-3.5 g

♦ **Polyunsaturated:** < 0.03 g

♦ **Trans Fatty Acids** < 0.05 g

**Cholesterol:** < 0.1 mg

**Dietary Fiber:** 13.8 - 15.6 g

♦ **Soluble:** 3.2 - 3.6 g

♦ **Insoluble:** 10.6 -12 g

**Iron:** 4.1 - 5.3 mg

**Calcium:** 73.6 - 82.8 mg

**Sodium:** 17.5 - 21.1 mg

**Potassium:** 1564-1748 mg

**Phosphorus:** 645-903 mg

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

**Ingredient statement:** Yeast, sorbitan monostearate

02/04

# LESAFFRE YEAST CORPORATION

## ALLERGEN & SENSITIVE COMPONENTS

**ITEM: RED STAR® WINE YEAST**      **PRODUCT CODES: 66014, 66020, 66026, 66030, 66038, 66088, 85115, 85125, 85150, 85200, 85250, 85350, 85400, 85410, 85560, 85780, 85820, 85930, 85980**

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, nougat, 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. Biwersi  
 Director, Quality Assurance  
 February 2004

**MATERIAL SAFETY DATA SHEET  
LESAFFRE YEAST CORPORATION  
MILWAUKEE, WISCONSIN**

<b>IDENTITY</b> (As used on Label and List) <b>RED STAR® WINE YEASTS</b>	<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**

<b>Manufacturer's Name</b> LESAFFRE YEAST CORPORATION	<b>Emergency Phone Number</b> 800-424-93002
<b>Address (Number, Street, City, State, and ZIP Code)</b> 433 East Michigan Street Milwaukee, WI 53202	<b>Telephone Number for Information</b> (414) 615-4085
<b>Date Prepared:</b> May, 2001	

**Section II - Hazard Ingredients/Identity Information**

Hazardous Components (Specific Chemical Identity; Common Name(s) (Optional))	OSHA PEL	ACGIH TLV	Other Limits Recommended	%
<b>N/A Yeast is a food grade material.</b>				

**Section III - Physical/Chemical Characteristics**

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

**Section IV - Fire and Explosion Hazard Data**

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

**Material Safety Data Sheet**  
**RED STAR BASIC WINE YEAST**

**Section V – Reactivity Data**

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

**Section VI – Health Hazard Data**

Route(s) of Entry:	Inhalation? <b>Y</b>	Skin? <b>N</b>	Ingestion? <b>N</b>
Health Hazards (Acute and Chronic): <b>None</b>			
Carcinogenicity: <b>None</b>	NTP?	IARC Monographs?	OSHA Regulated?
Signs and Symptoms of Exposure: <b>N/A</b>			
Medical Conditions Generally Aggravated by Exposure: <b>N/A</b>			
Emergency and First Aid Procedures: <b>N/A</b>			

**Section VII - Precautions for Safe Handling and Use**

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

**Section VIII - Control Measures**

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