

DANSTAR

PUT YOUR YEAST ON A FITNESS PROGRAM!

SERVOMYCES
D50

Ale Yeast

GMO FREE

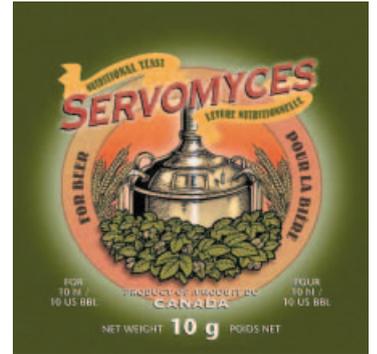
Saccharomyces cerevisiae

A BIOLOGICAL NUTRIENT CONTAINING INACTIVE BREWERS YEAST

Brewers are asking a lot more of their yeast strains these days. From high-alcohol environments to lower pitching rates, your yeast may be asked to work beyond its natural ability. Even properly-managed yeast can suffer from poor performance, and many times the answer to fermentation problems can be overcome with a simple solution:

Better Nutrition

Servomyces D50 is a naturally enriched single-strain brewing yeast (from the prestigious Hefebank Weihenstephan) that is used as a biological yeast nutrient. The propagation and drying process of Servomyces D50 has been specifically designed to accumulate a range of trace minerals and elements that are essential or limiting during alcoholic fermentation. No colours or preservatives have been used in its preparation; Servomyces D50 is produced in ISO 9002 approved production facilities.



Brewing Properties

- Minerals, when incorporated into some sort of living tissue, are more efficacious than when presented as a salt. Servomyces D50 presents better bio-availability of minerals, which is a very important factor in yeast nutrition.
- Servomyces D50 can decrease fermentation time significantly.
- Improves yeast sedimentation.
- Stimulates uptake of maltose and maltotriose, depending on the brewing strain, which results in higher alcohol yields.
- Stimulation of protein synthesis and yeast growth which leads to higher biomass production during propagation.
- It is reported that Servomyces D50 eliminates harsh sulphur notes and produces a smoother more balanced beer.

"I use it in every fermentation, it works really well"

– Brendon Moore, Icen Brewery, UK

"Brilliant! I am happy to endorse Servomyces"

– Steve at Blackawton Brewery, UK

**"Constantly cut a day and a half off my fermentation.
Great flavor and great beer"**

– Pete Crowley, Rock Bottom Chicago, USA

"6th generation, added in the whirlpool.

Went off faster than last generation. Great success."

– Fran Andrewlevich, Brewzzi's, USA

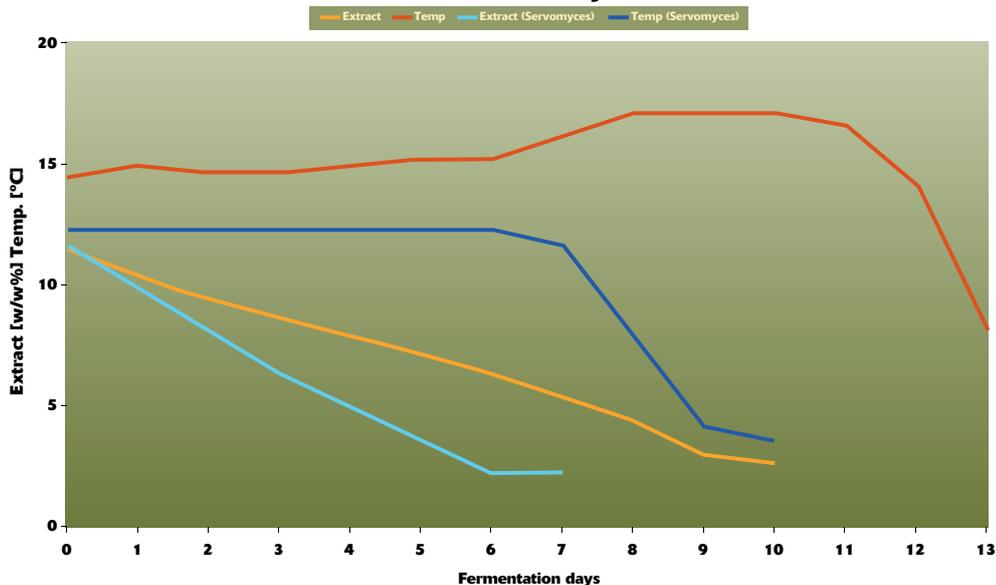
LALLEMAND

**GET BETTER FERMENTATION PERFORMANCE WITH SERVOMYCES
D50, THE MOST ADVANCED YEAST NUTRIENT AVAILABLE!**

www.lallemand.com

January 2009

Comparison industrial lager fermentation with and without Servomyces addition



Microbiological Properties of Servomyces D50

- Classified as *Saccharomyces cerevisiae*.
- A top fermenting yeast
- The dried yeast has a typical analysis per gram:
 - Wild yeast < 10³ (Lysine method)
 - Bacteria < 10⁵ (0.01 % of yeast)
 - Mould negative
 - Contains inactive brewers yeast
- Does not contain viable or non-viable genetically modified material

Usage for Servomyces D50

- 1 g Servomyces D50 is used for 100 litres of wort for fermentation.
- 2 g Servomyces D50 is used for 100 litres of wort for propagation.
- Practical trials have shown that addition of Servomyces D50 should be made to the kettle about ten minutes before cast for best results.

Bio-Chemical Properties of Servomyces D50

Typical analysis per gram for Servomyces D50:

- Percent solids 93 – 95 %
- Zinc 50,000 – 55,000 ppm

Packaging and Storage

- Servomyces D50 should be stored dry and the packaging should remain intact.
- 25 kg Drum: 32301-27-11
- 10g Sachet: 32301-23-11
- 6 x 0.28g capsules: 112870



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To find out more, contact your Servomyces distributor, or send e-mail to
Tobias Fischborn, Technical Support Consultant at tfischborn@lallemand.com

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