

DANSTAR®

PUT YOUR YEAST ON A FITNESS PROGRAM!

SERVOMYCES®

Ale Yeast
GMO FREE

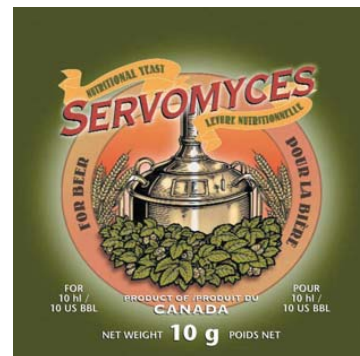
Saccharomyces cerevisiae

A BIOLOGICAL NUTRIENT

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 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 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 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 presents better bio-availability of minerals, which is a very important factor in yeast nutrition.
- Servomyces 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 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

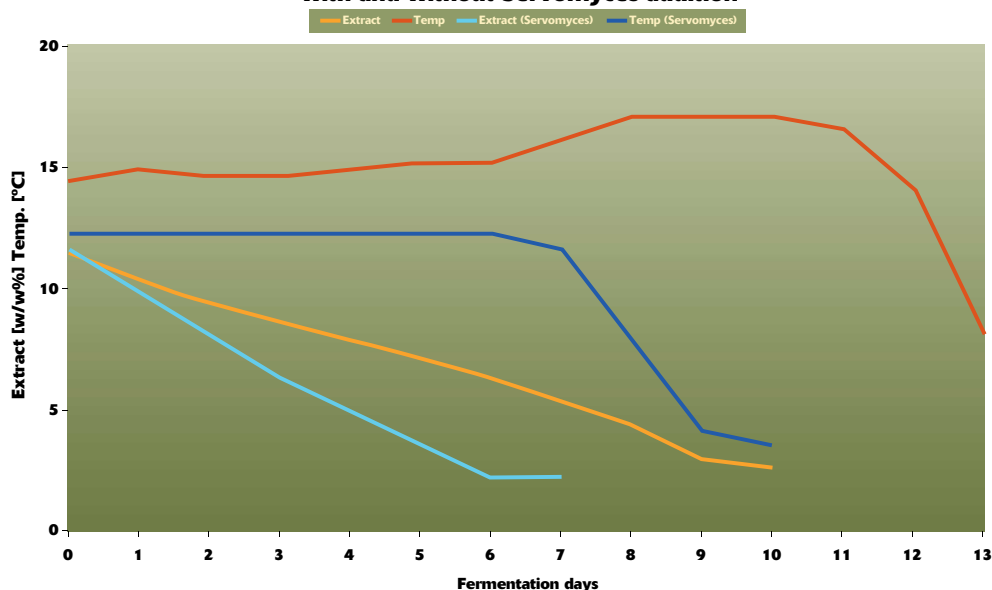
**GET BETTER FERMENTATION PERFORMANCE WITH SERVOMYCES,
THE MOST ADVANCED YEAST NUTRIENT AVAILABLE!**

LALLEMAND

www.lallemand.com

August 2003

Comparison industrial lager fermentation with and without Servomyces addition



Microbiological Properties of Servomyces

- 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
- Does not contain viable or non-viable genetically modified material

Usage for Servomyces

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

Bio-Chemical Properties of Servomyces

- Typical analysis per gram for Servomyces:
- Percent solids 93 – 95 %
 - Zinc 50,000 – 55,000 ppm

Storage

- Servomyces should be stored dry and the packaging should remain intact.



Visit our web-site : www.lallemand.com

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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