



PRODUCT DESCRIPTION AND FUNCTION

YN-Vodka is based on a high yielding, low-congener active dried distillers yeast particularly suited to high purity ethanolic fermentations up to approx. 14% ABV from any fermentable sugar substrate—formulated with optimized nutrition, YN-Vodka can be used with a variety of substrates including highly refined sugars which contain little or no natural nutrition.

YN-Vodka contains a chemically defined nutrient complex optimized for production of high purity distilled alcohol for vodka or other white spirit applications. The nutrient complex in YN-Vodka contains all the essential macro and micro nutrients required for healthy fermentation, including nitrogen (urea-free source), phosphate, magnesium, B vitamins and trace minerals. Note that YN-Vodka contains high levels of sodium salts so is not recommended for fermented beverage alcohol not intended for distillation.

TECHNICAL CHARACTERISTICS

• Yeast Classification:	<i>Saccharomyces cerevisiae</i>
• Recommended Temperature Range:	20-32 °C / 68-90 °F (optimum 25-32 °C / 77-90 °F)
• Alcohol Tolerance:	Approx. 14 % ABV
• Viable Yeast Cells:	$> 1.2 \times 10^9$ cfu/g
• Total bacteria:	$< 1 \times 10^4$ cfu/g
• Wild Yeast:	$< 2 \times 10^3$ cfu/g
• Coliforms:	< 20 /g
• Pathogens (Salmonella, E. coli etc):	Absent in 25 g
• Lead:	< 2 mg/kg
• Arsenic:	< 1 mg/kg
• Heavy Metals (as Pb):	< 10 mg/kg
• GMO Status:	GMO Free

DOSAGE AND APPLICATION

For use with any starch substrate such as wheat, potato, other course grains, or refined sugar substrates. Note that potato, wheat, or other grains will require mashing for enzymatic conversion of starch and/or dextrin sugars into fermentable mono or disaccharide sugars prior to fermentation with this product.

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If fermentation vessel has mixing facility, pitch directly at 6.0 g/l (0.8 oz/US Gal) and mix well to dissolve nutrients before fermenting. Alternatively, pre-mix with 10x times its weight of water at 30-40 °C (86-104 °F) and mix for 5 minutes before pitching. When pitched at the recommended rate, the viable cell count should be $> 7 \times 10^6$ cells/ml. Note that the recommended pitch rate is for fermentation up to 14 % ABV; for lower ABV levels the pitch rate can be reduced accordingly.

Note that YN-Vodka does not require rehydration to activate the yeast and does not have any specific oxygenation requirements.

Based on recommended pitch rate, complete fermentation up to 14 % ABV is expected in around 6-8 days at 20-25 °C / 68-77 °F. If necessary, pitch rate can be optimized through trials to suit the particular requirements of the user. Note that YN-Vodka is not suitable for propagation or post-fermentation recovery for re-use.

PACK SIZES

1000 g bags or 25 kg poly-lined paper sacks.

SAFETY

This material is non-hazardous when used as directed. MSDS available on request.

STORAGE

25 kg sacks: Store in original, sealed packaging away from direct sunlight. If stored below 10 °C / 50 °F this product will have a shelf life of up to 24 months. At 20 °C / 68 °F storage temperature, shelf life will be reduced to 12 months. After opening, re-seal tightly and keep refrigerated below 10 °C for 6 weeks.

1000 g bags: Store in a cool, dry place away from direct sunlight. After opening re-seal tightly and keep refrigerated below 10 °C for 2 weeks.

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