



## PRODUCT DESCRIPTION AND FUNCTION

TY-Pure is based on a low-congener, non-diastatic active dried yeast producing minimal fusel oils, esters and other fermentation by-products, therefore minimizing contribution to flavour and aroma characteristics of the end product. TY-Pure is formulated with optimized nutrition for rapid and reliable fermentation of neutral flavour washes up to 14 % ABV from highly refined sugar substrates, but can be used with any fermentable sugar substrate to yield alcohol for use in a variety of applications.

TY-Pure contains a chemically defined nutrient complex optimized for neutral character alcohol base for beverage applications including FMB/CMB hard sodas and seltzers.

TY-Pure can also be used for distillation of spirit alcohol from a variety of substrates. The nutrient complex in TY-Pure contains all the essential macro and micro nutrients required for healthy fermentation, including nitrogen (urea-free source), phosphate, magnesium, B vitamins and trace minerals.

## TECHNICAL CHARACTERISTICS

• Yeast Classification:	<i>Saccharomyces bayanus</i>
• Recommended Temperature Range:	10-30 °C / 50-86 °F (optimum 20-25 °C / 68-77 °F)
• Killer Factor:	Positive
• Alcohol Tolerance:	Approx. 14 % ABV
• Viable Yeast Cells:	$> 1.6 \times 10^9$ cfu/g
• Total bacteria:	$< 2 \times 10^4$ cfu/g
• Wild Yeast:	$< 2 \times 10^4$ cfu/g
• Mould:	$< 2 \times 10^2$ cfu/g
• Coliforms:	$< 20$ cfu/g
• Pathogens (Salmonella, E. coli etc):	Absent in 25 g
• Lead:	$< 3$ mg/kg
• Arsenic:	$< 2.5$ mg/kg
• Heavy Metals (as Pb):	$< 10$ mg/kg
• GMO Status:	GMO Free

### Contact Us

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## DOSAGE AND APPLICATION

If fermentation vessel has mixing facility, pitch directly at 4.0 g/l (0.53 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  $> 6.4 \times 10^6$  cells/ml.

TY-Pure can tolerate a wide fermentation temperature range of 10-30 °C / 50-86 °F, but for optimum performance and quality it is recommended to ferment at 20-25 °C / 68-77 °F. Note that TY-Pure does not require rehydration to activate the yeast and does not have any specific oxygenation requirements.

Based on recommended pitch rate, complete fermentation 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 TY-Pure 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 for a shelf life of 18 months. After opening re-seal tightly and keep refrigerated below 10 °C for 2 weeks.

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