

LESAFFRE YEAST CORPORATION



Pasteur Red™

ACTIVE DRY WINE YEAST

<u>Product Code:</u>	85250	10 Kg Box
	85350	24 X 500 Gram/Case
	66026	1125 X 5 Gram/Case

Product Description:

Red Star® Pasteur Red™ (Davis 904), a strain of *Saccharomyces cerevisiae*, has been derived from the collection of the Institut Pasteur in Paris. It is a strong, even fermenter that produces full-bodied reds. This yeast encourages the development of varietal fruit flavors, balanced by complex aromas, especially when using grapes from the Cabernet family. It may be necessary to cool the fermenting must to prevent unwanted temperature increase. This yeast is reported to give character to less robust red grapes, or those picked before optimum development. Ferments best between 17°-30°C (64°-86°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 SO₂. 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 ¹⁰ /g	RS FN 14

Microbiological Specifications:

	<u>Maximum</u>	<u>Reference Method</u>
Total Bacterial	1.0 x 10 ⁴	BAM CH 3
Coliform	< 50/g	BAM CH 4
<u>E. coli</u>	< 10/g	BAM CH 4
Malolactic Organisms	≤ 1.0 X 10 ⁴ /g	
Salmonella	Negative/375g	BAM CH 6, 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.

*Lesaffre is under license to use Pasteur Red™ to market our strain of wine yeast.
The name Pasteur Red™ is a trademark owned by Lisa Van de Water, The Wine Lab.*

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 53201

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**

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

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

Section II - Hazard Ingredients/Identity Information

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

Section III - Physical/Chemical Characteristics

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

Section IV - Fire and Explosion Hazard Data

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

Material Safety Data Sheet
RED STAR BASIC WINE YEAST

Section V – Reactivity Data

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

Section VI – Health Hazard Data

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

Section VII - Precautions for Safe Handling and Use

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

Section VIII - Control Measures

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