

**CollectChem**

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Product brief

<i>Product Code</i>	37048-A
<i>Product Name</i>	Alcotec 48-A Turbo Yeast
<i>Product Features</i>	Alcotec 48-A contains a highly complex, chemically defined macro and micro nutrition which together with the specially developed Alcotec TT Yeast strain is the only complete fermentation system capable of delivering 20% alcohol from a pure sugar base.

Product details

<i>Product composition</i>	Alcotec TT dry yeast 54%, carbamide 23.5%, phosphates 15%, sulphates 4%, carbonates 2%, vitamins 1%, trace minerals 0.5%.
<i>Product appearance</i>	White crystalline powder mixed with light tanned dry yeast powder.
<i>Food grade</i>	Yes
<i>Kosher</i>	Yes
<i>Halal</i>	No
<i>Vegan</i>	Yes
<i>GMO statement</i>	This product contains no genetically modified components
<i>Taric</i>	2106909855

Technical specifications

<i>Moisture</i>	< 3% (as LOD)
<i>Viability</i>	> 1 x 10 ¹⁰ /g of yeast
<i>Bacteria</i>	< 1 x 10 ⁴ /g
<i>Coliforms</i>	< 60/g
<i>Lead</i>	< 5 ppm
<i>Arsenic</i>	< 2 ppm
<i>Iron</i>	< 5 ppm
<i>Heavy metals</i>	< 12 ppm (as Pb)
<i>SO₃</i>	< 200 ppm
<i>Fluoride</i>	< 75 ppm
<i>Chloride</i>	< 60 ppm

Product Specification Sheet (1)



Product use

Dose 5.4 kgs / m3 (5.4g / litre)

Recipe For use with a range of alcohol percentages - therefore the sugar can be varied to suit the user, ranging from 240-360kg sucrose / m3 (240 - 360g/litre) depending on application. NOTE: the higher the sugar dose the stricter the temp limits are to avoid a stuck fermentation, please see table below. Dissolve sugar completely before adding Alcotec 48-A mix. Alcotec 48-A can be added directly to the sugar solution if tank has got mixing facilities, otherwise prepare a smaller mix of Alcotec 48-A and water (proportions 1:10), mix well for 2-3 minutes and then pump into main tank.

Sugar (g/litre)	240g/L	280g/L	320g/L	360g/L
Days to Ferment	2	3	5	7-10
Liquid Temp °C	20-35 °C	20-30 °C	20-27 °C	18-24 °C
Alcohol %	14%	17%	19%	21%
Target start BRIX	~ 22	~ 25	28.5	31.5
Target Start S.G	~ 1.090	~ 1.100	~1.120	~1.135

Temperatures Use mantle cooling for maintain temperature within relevant range as per above. Start liquid temperature can be anywhere within 21-35°C (70-95°F). Optimal start liquid temperature is 30°C (86°F).

If liquid temperature exceeds the relevant temperature range at any time during fermentation it may result in a stuck fermentation.

pH Alcotec 48-A contains its own pH regulator, there is no need to adjust or monitor pH value.

Foaming Alcotec 48-A contains its own antifoaming agents so only minimal foam.

Product packaging and storage

Packaging 10/25 kg special oxygen barrier sack.
1000 kgs per standard pallet
1000 kgs per Euro pallet

Marks Sack printed "Alcotec 48-A". Unprinted sacks on demand. Each sack is marked with the production batch no and BBE date (2 years).

Shelf life 24 months if stored at < 10°C (50°F)
12 months if stored at < 20°C (68°F)
6 months if stored at < 30°C (86°F)

Opened sack can be kept up to 3 months in a refrigerator, reseal well.

Product Specification Sheet (2)