



Brewline®

THE CRAFT BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Craft Arom

FORMULATION

Craft Arom is a complex of inactivated yeasts (*Saccharomyces cerevisiae*) naturally rich in reducing compounds (Cysteine, Gly-Cys, Glu-Cys, N-acetylcysteine, Homocysteine and glutathione).

APPLICATION AREA

Increase the aromatic potential of the beer. For addition during yeast propagation/rehydration.

RECOMMENDED DOSAGE

Dosage: 30 g/hL.

INSTRUCTIONS FOR USE

Dissolve the product in 10 times its weight in water and add directly during propagation/rehydration by mixing, avoid contact with air. A good management of nitrogen nutrition should be made to guarantee the optimal effectiveness of Craft Arom.

SPECIFICATIONS

Colour & appearance	Brown powder
Water solubility	<40%
Viable yeasts	$\leq 10^2$ UFC/g
Moulds	$< 10^3$ UFC/g
Lactic bacteria	$< 10^3$ UFC/g
Acetic bacteria	$< 10^3$ UFC/g
Salmonella	Absent/25g
<i>Escherichia coli</i>	Absent/1g
<i>Staphylococcus</i>	Absent/1g
Coliforms	$< 10^2$ UFC/g

Total nitrogen as N	<10%
Total ammoniacal nitrogen as N	<0,5%
Total organic nitrogen as N	< 9,5%
Amines as N	<1,9%
Humidity	<7%
Cadmium	< 50 mg/kg
Arsenic	< 3 mg/kg
Lead	< 5 mg/kg
Mercury	< 1 mg/kg

STORAGE

Store in its original packaging hermetically sealed, in a cool (<10°C), dry and odorless place. Respect the optimal use-by-date appearing on the conditioning. Use quickly after opening.

CONDITIONING

1 kg package (10*1 kg box).

GC/22-08-2019

For use in beer brewing. For the production of products destined for direct human consumption. This document is provided for information purposes only, without commitment or guarantee, according to our current knowledge. Product in compliance with the purity specifications recommended by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and by the FCC for enzymes used in foodstuff processing. The product's conditions of use are subject to adherence to current legislation and local standards.

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