

## PRODUCT INFORMATION SHEET

<b>Product name:</b>	Hard Seltzer Yeast & Nutrient (25 g)
<b>Proposed brand / range:</b>	Mangrove Jack's
<b>Product format:</b>	Finished pack
<b>Packaging type:</b>	Sachet (pre-printed laminate)
<b>Pack weight (net):</b>	25 g
<b>Application:</b>	For fermentation of refined sugar washes for use in making hard seltzers. Suitable for approx. 20 L fermentation volumes. Suitable for all styles of hard seltzer.
<b>Description:</b>	A yeast and nutrient blend especially formulated for making hard seltzer alcohol bases with a clean and neutral flavour and aroma profile.
<b><u>Technical Characteristics</u></b>	
<b>Yeast classification:</b>	<i>Saccharomyces cerevisiae</i>
<b>Nutrient content:</b>	Diammonium phosphate-based nutrient complex containing all essential B-vitamins and trace minerals.
<b>Alcohol tolerance:</b>	Up to 5 % ABV*
<b>Attenuation:</b>	90-100 %
<b>Temperature range:</b>	20-25 °C
<b>Killer factor:</b>	Neutral
<b>Flocculation:</b>	5/5
<b>Compaction:</b>	5/5
<b>Yeast viability:</b>	> 2.2 x 10 <sup>9</sup> viable cells/g
<b>Wild yeast:</b>	< 1 per 10 <sup>6</sup> cells
<b>Total bacteria:</b>	< 1 per 10 <sup>6</sup> cells
<b>GMO status:</b>	GMO Free
*Greater than 5 % ABV may be possible with prolonged fermentation times (higher temperatures of 24-25 °C are recommended to avoid significantly prolonged fermentation times which may leave the fermentation open to other potential issues).	
<b>Dosage and usage instructions:</b>	Add directly to approx. 20 L fermentation volume, stir well and leave to ferment at 20-25 °C (68-77 °F) for optimum results.
<b>Hazard / Safety information:</b>	This product is not considered to be hazardous. Material safety data sheet available upon request.
<b>Shelf Life / Storage:</b>	Best before 24 months from production. Store in a cool, dry place away from direct sunlight.
<b>Ingredients Declaration:</b>	Yeast nutrients, dried yeast (yeast, emulsifier (sorbitan monostearate)), yeast extract, vitamins, trace minerals.
<b>Packaging dimensions:</b>	<b>Width – 80 mm</b> <b>Height – 120 mm</b>

<b>Manufacturing origin statement:</b>	Manufactured in the UK from imported ingredients (yeast nutrients are of EU origin).
<b>Packaging statement:</b>	N/a
<b>Nutritional information:</b>	N/a

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***Bevie UK pack to average weight law “e”***

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