

Product brief

Product Code 37020-GA

Product Name Alcotec 200 TT Turbo Yeast with GA

Product Features Alcotec 200 TT 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 15% alcohol from a pure sugar base. Glucoamylase enzyme (GA) is added for converting dextrins into fermentable sugars. This product is typically used with recipes based on molasses. grains, potatoes etc. Note that starch conversion must have taken place before using the AT200/GA (use Alcotec Alpha Amylase enzyme

for this).

Product details

Product composition Alcotec TT dry yeast 48%, carbamide 20%, phosphates 15%, sul-

phates 5%, enzymes 6%, carbonates 4.5%, vitamins 1%, trace miner-

als 0.5%.

Product appearance White crystalline powder mixed with light tanned dry yeast powder.

Food grade Yes Kosher No Halal No Vegan Yes

GMO statement This product contains no genetically modified components

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Technical specifications

Moisture < 3% (as LOD)

Viability > 1 x 1010/g of yeast

Bacteria $< 1 \times 10^{4}/g$ Coliforms < 60/gLead < 3 ppm Arsenic < 1 ppm Iron < 5 ppm

< 12 ppm (as Pb) Heavy metals

SO, < 200 ppm Fluoride < 75 ppm Chloride < 60 ppm

Product Specification Sheet



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Product use

Dose 3.8 kgs / m3 (3.8g / litre)

Start gravity Target s.g. is 1096 g/L (22.9 Brix)

Temperatures Use mantle cooling for max 26°C (77°F) liquid temperature through-

> out fermentation. Start liquid temperature can be anywhere within 21-35°C (70-95°F). Optimal start liquid temperature is 30°C (86°F). A liquid temperature above 29°C (84°F) at any time during fermena-

tion may result in a stuck fermentation.

Alcotec 200 contains its own pH regulator, there is no need to adjust рΗ

or monitor pH value.

Alcotec 200 contains its own antifoaming agents so only minimal Foaming

Product packaging and storage

Packaging 25 kg special oxygen barrier sack.

> 1000 kgs per standard pallet 600 kgs per Euro pallet

Marks Sack labelled "Alcotec 200 GA". 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.

Production site

Speeddraw House, Callywhite Lane, Dronfield S18 2XP, United Kingdom

Product Specification Sheet

