

**Product brief**

<i>Product Code</i>	37048-GA
<i>Product Name</i>	Alcotec 48 Turbo Yeast with GA
<i>Product Features</i>	Alcotec 48 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. Glucoamylase enzyme (GA) is added for converting dextrans 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 AT48/GA (use Alcotec Alpha Amylase enzyme for this).

**Product details**

<i>Product composition</i>	Alcotec TT dry yeast 52%, carbamide 22.5%, phosphates 14%, sulphates 4%, enzyme 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>	No
<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 <sup>10</sup> /g of yeast
<i>Bacteria</i>	< 1 x 10 <sup>4</sup> /g
<i>Coliforms</i>	< 60/g
<i>Lead</i>	< 3 ppm
<i>Arsenic</i>	< 1 ppm
<i>Iron</i>	< 5 ppm
<i>Heavy metals</i>	< 12 ppm (as Pb)
<i>SO<sub>3</sub></i>	< 200 ppm
<i>Fluoride</i>	< 75 ppm
<i>Chloride</i>	< 60 ppm

**Product Specification Sheet (1)**

**Product use**

<i>Dose</i>	5.4 kgs / m3 (5.4g / litre)
<i>Start gravity</i>	Target s.g. is 1130 g/L (30.6 Brix)
<i>Temperatures</i>	Use mantle cooling for max 26°C (77°F) liquid temperature throughout 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 27°C (81°F) at any time during fermentation may result in a stuck fermentation.
<i>pH</i>	Alcotec 48 GA contains its own pH regulator, there is no need to adjust or monitor pH value.
<i>Foaming</i>	Alcotec 48 GA contains its own antifoaming agents so only minimal foam.

**Product packaging and storage**

<i>Packaging</i>	25 kg special oxygen barrier sack. 1000 kgs per standard pallet 600 kgs per Euro pallet
<i>Marks</i>	Sack printed "Alcotec 48 GA". Unprinted sacks on demand. Each sack is marked with the production batch no and BBE date (2 years).
<i>Shelf life</i>	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 (2)**

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