



POURABLE YEAST EXTRACT

Nutrient for Malolactic Bacteria and Yeast

- ◆ Pourable yeast extract is a liquid suspension of yeast extract for simplified addition to cultures or fermentations. The amounts needed can be measured by weight or volume and added directly to juice or wine, no pre-mixing or dilution required.
- ◆ Yeast extract is made up of the water soluble portion of autolyzed yeast cells and contains the highest level of amino acids for yeast based nutrients. Yeast extract is especially useful for malolactic bacteria since they are only able to take up nitrogen from such organic sources. The amino acids are useful to yeast in juices or musts that are extremely depleted of nutrients or missing specific amino acids.
- ◆ Standard addition rates for yeast extract are 1-2 lbs/1000 gallons. 1.7 pounds of pourable yeast extract is equivalent to one pound of dry yeast extract. Measuring the addition by volume, 600 mL or 21 oz volumes are equivalent to one pound dry.
- ◆ Store unused portions refrigerated in closed containers.
- ◆ Packaging:

1.3 kg (32 oz)	30-023-0000
20 kg	30-023-0020