

YEAST HULLS

TECHNICAL INFORMATION

DESCRIPTION

• Yeast hulls are a dried preparation of the insoluble fraction of whole yeast cells, namely the cell wall membrane with minor amounts of cell cytoplasm. In recent years, a number of publications have appeared showing the effect of cell walls on the prevention of stuck or sluggish fermentations. Yeast hulls in the must have several roles. They provide some nutrient value and survival factors such as sterols, and they increase the surface area of the must.

MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count	< 10,000/g
Molds & Yeasts	< 100/g
Coliform	< 10/g
E. coli	not detected
Staph. aureus (coag+)	not detected
Salmonella	not detected

SUGGESTED USAGE

Used during fermentation as an autotoxic adsorbent or to scavenge residues that may inhibit alcoholic or malolactic fermentations.

ADDITION RATE

1-2 lbs. per 1000 gallons.

PACKAGING & STORAGE

• 25 kg multi-wall bag with a poly liner. Storage should be under dry conditions.

TECHNICAL DATA

Product description:	Beige colored powder
Protein (Nx6.25)	minimum 66%
% Solids	> 95
Chlorides (NaCl)	< 1%
pH (2% solution)	6.6-7.2