



Use of Active Dry Yeast

ADDITION RATE

Recommended inoculation rate is 1-2 lb/1000 gallons, which provides 2.5–5 million cells per ml. The yeasts contain enough cell constituents for 5 to 6 generations, to support growth to full population.

REHYDRATION

Proper rehydration of Active Dry Yeast (ADY) is critical to obtaining optimum yeast viability.

Disperse yeast in 40°C (105°F) water, at an addition rate of 1 lb. yeast to $\frac{3}{4}$ - 1 gallon water (1 kg to 2 gal). Water temperature is critical – lower temperatures cause leaching of cell constituents and reduced viability.

Let stand 5 to 15 minutes (never more than 30 minutes in water).

Water is preferable to juice for rehydration. The yeast cell membrane is very fragile until it is rehydrated and will allow any liquid to pass through. SO₂ in the juice, at any level, can be lethal to the cells at this stage.

INOCULATING JUICE OR MUST

After rehydration, mix yeast suspension and juice to be fermented until temperature is adjusted to 15°-20°C (59°-68°F). This will help avoid damage to the yeast by temperature shock. Add temperature adjusted yeast suspension to juice or must.

STORAGE/SHELF LIFE

Yeast in vacuum-packed containers has a shelf life of over one year at 21°C (70°F).

Opened containers have a shelf life of about three months at 21°C and should be stored in an airtight container and refrigerated to best maintain activity.

SO₂ TOLERANCE

Active dry yeast are acclimated to SO₂ and after rehydration can be added to juices containing up to 50 ppm free SO₂.