

**TELEFAX**

**07 91-97191-25**

*Wir begleiten  
Ihre erfolgreiche  
Getränkeherstellung*

**SCHLISSMANN  
SCHWÄBISCH HALL**

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Last update: 1/2018

## Product specification

**Product:** **ANCHOR-dry selected yeast** with the following strain descriptions

For wine-making: Exotics, Alchemy I, II, III and IV, N96, NT45, NT50, NT112, NT116, NT202, VIN7, VIN13, VIN2000, WE14, WE372

For distilling mashes: Aroma plus, Brennereihefe forte, Kornbrand premium, LT8plus, Topiferm, Whiskey select, ProRum Finest Yeast

### Description

- beige to brownish beads in pinhead size  
(Exception: Brennereihefe forte is made up almost in powder form)
- Odor: pleasantly scented with yeast

### Average Analysis

- |  |                   |
|--|-------------------|
| • Viable cell count yeast (per g):       | >10 <sup>10</sup> |
| • Water content (%):                     | 4-8               |
| • Emulsifier sorbitan monostearate (%):  | <1                |
| • Viable cell count bacteria (per g):    | <10 <sup>5</sup>  |
| • Of that lactic acid bacteria:          | <10 <sup>4</sup>  |
| • Viable cell count wild yeasts (per g): | <10 <sup>4</sup>  |
| • Viable cell counts molds (per g):      | <10 <sup>3</sup>  |
| • Heavy metals (ppm):                    | <5                |

### Explanations

ANCHOR dry selected yeasts are suitable for human consumption or food production due to the raw materials used in their production, their conditions of production and their composition. They comply with the International Oenological Codex. Each batch is genetically tested for strain specificity.

### The Product

- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.
- Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is permitted as a preparation from microorganisms in accordance with Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Art. 27 for the production of "organic" foodstuffs.
- is authorised under Regulation (EU) 203/2012, Annex VIIIa, for the preparation of organic wine, as long as the same yeast strain is not bio-certified available
- does not contain any of the allergenic substances listed in Annex II of the Food Information Regulation No. 1169/2011 with allergenic effects in a concentration requiring labelling.
- is considered kosher after an examination by the "Union of Orthodox Synagogues of South Africa".

**The manufacturer** ANCHOR, Johannesburg, is ISO 9001:2008 certified.

The packaging materials used in direct contact with the product comply with the requirements of EU Directives 10/2011 and 1935/2004 on foodstuffs.

Juliane Heller

-Assistant to the Management-