



SPECIFICATIONS' SHEET

LALBREW POMONA™



PHYSICAL PROPERTIES

APPEARANCE

Tan to beige granular powder

TASTE & ODOR

Characteristic of normal yeast

SOLIDS

93 - 96%

INGREDIENTS

Active Dry Yeast *Saccharomyces cerevisiae*,
emulsifier E491 (≈ 1%)



MICROBIOLOGICAL PROPERTIES

VIABLE YEAST CELLS	≥ 1 x 10 ⁹ / g
BACTERIA	< 1 / 10 ⁶ cells
WILD YEAST (Lysine method)	< 1 / 10 ⁶ cells
COLIFORMS	< 100 / g
<i>E. COLI</i>	< 10 / g
<i>S. AUREUS</i>	Negative in 1g
<i>SALMONELLA</i>	Negative in 25g
BEER FERMENTATION	Can be completed within 5 days at 20°C in standard wort
DIASTATICUS	Negative in 1g (by qPCR after enrichment)



HEAVY METAL ANALYSIS

LEAD	< 2 ppm
MERCURY	< 1 ppm
ARSENIC	< 3 ppm
CADMIUM	< 1 ppm



PACKAGING, STORAGE & SHELF-LIFE

PACKAGING

20 x 500g vacuum-packed sachets
50 x 11g vacuum-packed sachets
* Bulk packaging available upon request

PRODUCT CODES

18646-06-11. 10kg (20x500g)
18646-77-11. 5.5kg (10x50x11g)

STORAGE

LalBrew Pomona™ should be stored dry and below 4°C. The packaging should remain intact. The product is stable for 2 years in its original sealed package and stored under appropriate conditions.

LALLEMAND MONITORS RESIDUAL AGROCHEMICALS IN THEIR RAW MATERIALS FOLLOWING EU REGULATION.

The information presented is believed to be accurate but should not be construed as express or implied representations or warranties. Users should conduct their own evaluation to determine the suitability of any product for a particular purpose.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
brewing@lallemand.com