



SPECIFICATIONS' SHEET

LALBREW AURORA™



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%)



HEAVY METAL ANALYSIS

LEAD < 2 ppm

MERCURY < 1 ppm

ARSENIC < 3 ppm

CADMIUM < 1 ppm



PACKAGING, STORAGE & SHELF-LIFE

PACKAGING

500g vacuum-packed sachets

PRODUCT CODES

18483-06-11. 10kg (20x500g)

STORAGE

LalBrew Aurora™ should be stored dry and below 4°C. The packaging should remain intact. The product is stable for 3 years in its original sealed package and stored under appropriate conditions.



MICROBIOLOGICAL PROPERTIES

VIALE YEAST CELLS $\geq 5 \times 10^9$ / g

BACTERIA < 1 / 10⁶ cells

WILD YEAST (Lysine method) < 1 / 10⁶ cells

COLIFORMS < 100 / g

E. COLI < 10/g

S. AUREUS Negative in 1g

SALMONELLA Negative in 25g

BEER FERMENTATION Within 7 days at 20°C in Lallemant's
Standard Conditions Wort

DIASTATICUS Negative in 1g (by qPCR after
enrichment)

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

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