


**Spring'Blanche™**

## INGREDIENTS

Yeast Protein Extract

## DESCRIPTION

Fermentis Spring'Blanche™ is a yeast extract rich in native proteins of various molecular weights.

## PROPERTIES

Beer contains polyphenols which may form complexes by interacting with some specific proteins. The complexes create a haze when they remain in suspension. The haze level will depend on the polyphenol content in the beers. The particles density (W/V) impact the stability of the haze. Spring'Blanche™ contains proteins which specifically interact to produce a permanent stable haze. This product is ideal to produce hazy beers (e.g. wheat beers – Belgian Style Wit / Blanches – or hazy IPAs).

## DOSAGE

Between 5 g/hl and 20 g/hl. An optimum dosing rate of 10 g/hL will provide a haze of approximately 20°EBC after a period of 2 months.

## INSTRUCTIONS OF USE

Haze produced by Spring'Blanche™ is highly dependent on the beer composition and brewing process. It is recommended to perform some preliminary dosage trials before the first use in commercial beers. It is to be pointed out that beer pasteurization may slightly increase the final haze in beer.

It is recommended to dose Spring'Blanche™ at the beginning of the maturation step to get an optimum result. Spring'Blanche™ addition during fermentation is not recommended.

### Hydration:

Spring'Blanche™ needs to be mixed with beer (or process water) before usage. Dispersion should take less than 3 minutes. Disperse Spring'Blanche™ on the surface of beer or water between 20°C to 30°C under medium agitation. Spring'Blanche™ may be difficult to disperse at concentrations in the hydration medium higher than 150 g/L. If Spring'Blanche™ is hydrated in water, it should be either containing a minimum of 3ppm iso-alpha acids or it should definitely be used within 4 hours after hydration.

## IMPORTANT NOTICE

Concentrations above 20 g/hL may impact the beer flavor profile.  
Some enzymes such as proteases may significantly decrease the efficiency of Spring'Blanche™.

## MICROBIAL ANALYSIS

Total bacteria:	< 10000 CFU / g
Lactic bacteria	< 1000 CFU / g
Acetic bacteria	< 1000 CFU / g
Wild Yeast Non-Saccharomyces:	< 100 CFU / g

## STORAGE

A product storage in cool temperatures (< 10°C/50°F) and in dry conditions can be kept for 36 months. Once opened sachets should be used within 7 days.

## SHELF LIFE

36 months from production date (see printed on the sachet).

The obvious choice for beverage fermentation    