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Approved By:	Philip Woodnutt

Technical Data Sheet

Cerveza Campeón Dry Yeast

Description

Cerveza Campeón lager yeast delivers crisp fermentation, subtle malt sweetness, gentle citrus notes, and exceptional clarity, perfect for bright, refreshing lagers with clean finishes, smooth drinkability, and dependable performance in every batch each time.

Style

Lager

Guidelines

Oxygenation and rehydration are not necessary.

Ingredient Declaration

Yeast: 98.8% to 99.2%

Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	<i>Saccharomyces pastorianus</i>
Dosage	1-1.5g/l
Fermentation Temperature	10°C to 14°C or 50°F to 60°F
ABV Tolerance	12%
Nitrogen Demand	Medium
Weight	0.5 kg

Allergens

Cerveza Campeón Dry Yeast does not contain added allergens.

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Cerveza Campeón Dry Yeast does not contain genetically modified organisms or materials.

Typical Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Form	-	Powder	-
Color	-	Light yellow	-
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	>10 ¹⁰
Direct Live Cell Count	Cells/g	1.9 x 10 ¹⁰	> 1.9 x 10 ¹⁰
Wild Yeasts	Cfu/g	< 10	< 10 ⁵
Coliforms	Cfu/g	< 10	< 10 ²
Escherichia coli	Cfu/g	Absent in 1 g	Absent in 1 g
Staphylococcus aureus	Cfu/g	Absent in 1 g	Absent in 1 g
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g

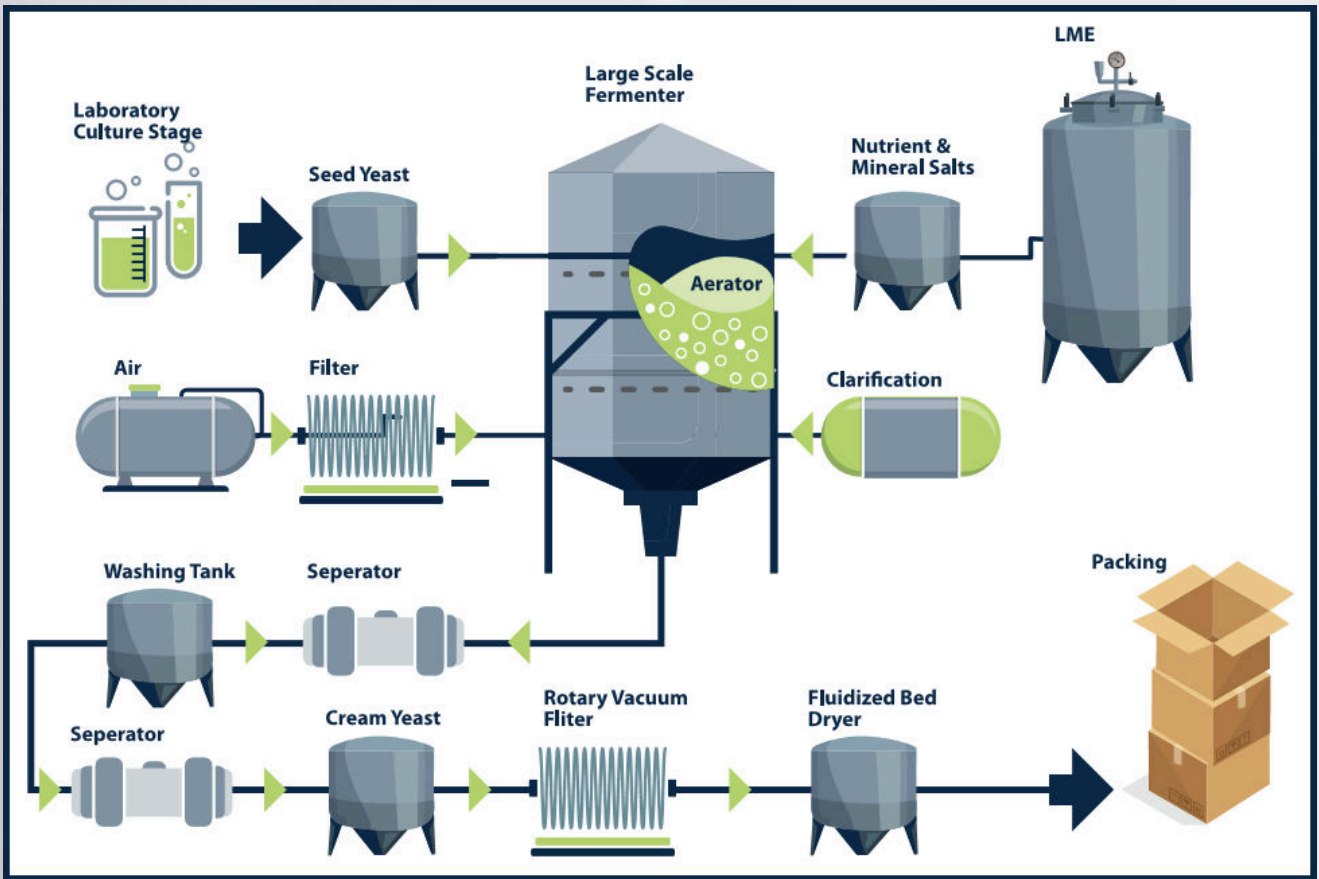
Packaging

Cerveza Campeón Dry Yeast is available in 500g vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA)

Storage and Handling

Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C or 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	3 years from date of production or as outlined on the pack, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	<p>Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C or 32°F to 50°F) and use promptly.</p> <p>Please note the expiry date on packs prior to opening.</p> <p>When added to water or a water solution, Cerveza Campeón Dry Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p>

Manufacturing Chart



If you have any questions or concerns about our product please contact us at lab@whclab.com