

## UNIYEAST<sup>GR+</sup> high quality, low dosage ALCOHOL ACTIVE DRY YEAST

UNIYEAST GR+ is an active dry alcohol yeast, suitable for use in fermentations with various starch substrates, with high alcohol and temperature tolerance leading to higher alcohol yields.

## **PRODUCT INGREDIENTS**

Saccharomyces cerevisiae & Sorbitan monostearate (E491)

## Fermentation Temp.: 28~35 °C

**Dosage** : Recommended dosage 0.1 - 0.5% of raw material. **Procedure :** UNIYEAST GR+ is added to warm water at 28-35 °C for 15 minutes, after 15-20 minutes same is ready for direct use with raw material.

**Storage :** Must be stored in a cool and dry place below 27 °C. **Shelf Life :** 24 months from the date of manufacture.

## Imported & marketed by: UNICORN INTERNATIONAL

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