



## White Labs Yeast Cultures

White Labs Inc.  
9495 Candida St.  
San Diego, CA 92126 USA  
858.693.3441

MSDS Original  
Revisions: none

### § I IDENTIFICATION

Product Name: White Labs Brewer's Ale and Lager Yeast  
Composition: Live liquid suspension of *Saccharomyces cerevisiae* or *carlsbergensi*.

### § II HAZARDOUS INGREDIENTS

Non-hazardous

### § III PHYSICAL DATA

Appearance: Concentrated yeast slurry with cells in suspension @  $1-2 \times 10^9$  cells/ml  
Moisture Content: 50% v/v  
Viability: Over 95% live cells on ship date  
Purity: Zero colony forming units (CFU's) of anaerobic and aerobic bacteria per 50 million yeast cells. Wild yeast at zero CFU's per 20 million yeast cells. Microbiological tests adhere to American Society of Brewing Chemists guidelines.

### § IV FIRE & EXPLOSION DATA

Non-combustable and non-corrosive

### § V HEALTH HAZARD DATA

Ingestion of substance is not known to present health hazard.

### § VI REACTIVITY DATA

Product is stable. Store at 40 deg F (4 deg C) Recommended temperature for inoculation is 70-75 deg F (21-24 C). Adjust to fermentation temperature at a rate of 1 deg F per hour to fermentation temperatures. Product is perishable over 15 PSI and over 86 deg F (30 deg C). Do not freeze.

### § VII FURTHER INFORMATION

Yeast suspension inoculates brewer's wort with dissolved oxygen at 10-15 ppm. Client information, testing, housing and other services are proprietary and confidential. All products and services are processed utilizing good manufacturing practices. Transgenic material not utilized in the preparation of or contained in this product.