



SafSour LP 652™



BACTERIA

A HIGHLY RELIABLE BACTERIA TO CREATE BALANCED SOUR BEERS

SafSour LP 652™ has been specifically selected by Fermentis for its capabilities to provide **tropical, citrus and fruity notes** when used in kettle souring. Giving a nice freshness to the beer, SafSour LP 652™ is a **homofermentative lactic acid bacteria**. **Ideal for kettle sour beer recipes.**

Ingredients:

Bacteria (*Lactiplantibacillus plantarum*); Maltodextrin as a carrier

Properties:

- SafSour LP 652™ acidifies **non-hopped** wort within **24h – 36h** at a temperature range of 32°C/89,6°F (+/- 5°C - 41°F).
- SafSour LP 652™ as homofermentative lactic bacteria produces mainly lactic acid and a low amount of acetic acid.
- SafSour LP 652™ presents a **low tolerance** towards iso alpha acids (half of the SafSour LP 652™ growth's is inhibited, IC₅₀ of 5 ppm).
- SafSour LP 652™ reaches a final **pH of 3,2 – 3,6**.
- SafSour LP 652™ **releases tropical, citrus and fruity notes** with a freshness sensation

Dosage:

An optimum dosing rate of 10 g/hL (1,33oz/gal) provides a lactic fermentation within 24h - 36h.

Instruction of use:

It is recommended to **pitch directly** into the non-hopped wort at a temperature range of 32°C/89,6°F (+/- 5°C - 41°F).

Microbial analysis:

Dry matter	> 90%
Viable cells at packaging:	> 3x10 ¹⁰ CFU / g
Acetic bacteria:	< 1000 CFU / g
Coliform:	< 100 CFU / g
Yeast:	< 1000 CFU / g
Mold:	< 1000 CFU / g



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



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Storage:

Product transportation can be carried out at ambient temperature ideally not more than 30°C for prolonged periods of time. i.e maximum 14 days. Peaks of up to 40°C/104°F are allowed. Storage must be done under **cool temperature** < 4°C/39.2°F and in **dry conditions**.

Shelf-life:

36 months from production date when stored under **cool temperatures** < 4°C/39.2°F. refer to the packaging for "Use Best Before Date". Do not use soft or damaged sachets.

POINTS OF ATTENTION

- ✓ Be sure to keep the product at 4°C (39.2°F) or below.
- ✓ We strongly advice users to make fermentation trials before any commercial usage.
- ✓ Please note that isomerization yield of alpha acids in acidified wort is reduced compared to standard wort (pH~5.2).



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