



## 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 use 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 (Lactobacillus plantarum);* Maltodextrin as a carrier

### Properties:

- SafSour™ LP 652 acidifies **non-hopped** wort within **24h – 36h** at a temperature range of 37°C (+/- 3°C).
- 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™ LP652 growth's is inhibited, IC<sub>50</sub> 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 provides a lactic fermentation within 24h - 36h.

### Instruction of use:

It is recommended to **pitch directly** into the non-hopped wort at the temperature of 37°C.

### Microbial analysis:

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



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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 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.



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