



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:

Lactobacillus plantarum Lp652; 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, 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 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:

Viable cells at packaging:	> 10 ¹¹ UFC / g
Total bacteria*:	< 10000 UFC / g
Acetic bacteria:	< 1000 UFC / g
Coliform:	< 100 UFC / g
Wild Yeast non-Saccharomyces*:	< 1000 UFC / g
Mold:	< 1000 UFC / g



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



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Storage: Storage must be done in **cool temperatures** (< 4°C/39,2°F) and in **dry conditions**.

Shelf life: **18 months** from production date (see printed information on the sachet).

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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