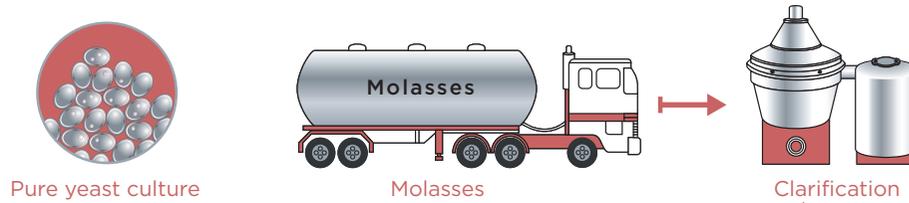


## STEP 1

Preparation of Raw Materials



## STEP 1

### The Pure Yeast Culture

The production process begins with a pure wine yeast culture, grown on nutrient slopes under sterile conditions at AB Biotek's Scientific & Technical Centre. This pure culture is then transferred to the quality control laboratory at an AB Biotek wine yeast factory.

## STEP 2

Production of Seed Yeast



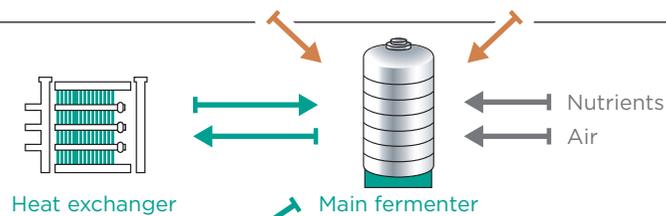
## STEP 2

### The Inoculum

The pure culture is inoculated into the seed fermenter containing sterilised wort and other nutrients. The wort, a rich source of sugars essential for cell growth, is derived from clarified sugar cane molasses. Once the inoculum has grown to the desired cell number it is transferred to the main fermenter.

## STEP 3

Fermentation



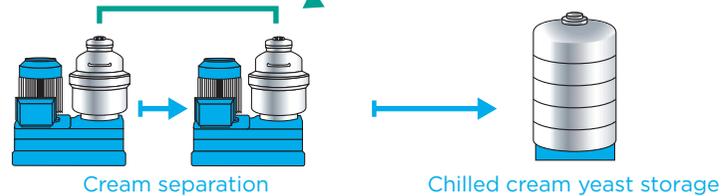
## STEP 3

### Fermentation

Once in the main fermenter the yeast is fed sterile molasses, nutrients and oxygen at a regulated rate to ensure optimum growth.

## STEP 4

Separation & Washing



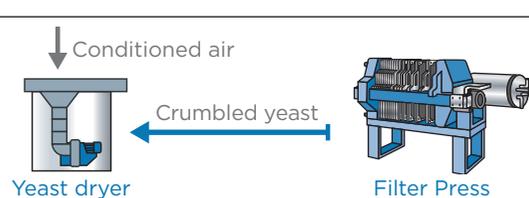
## STEP 4

### Separation

At the end of fermentation the yeast is harvested from the brew using centrifugal separators. The yeast cells are then washed with sterile water to remove unwanted fermentation products. The yeast is now a light creamy-coloured suspension referred to as cream yeast.

## STEP 5

Dehydration/  
Drying Phase



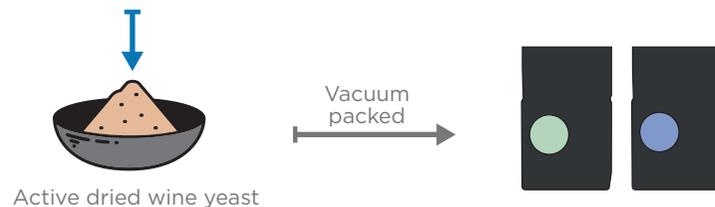
## STEP 5

### Dewatering & Drying

The cream yeast is "dewatered" using a continuous filter press or rotary vacuum filter drum and then dried.

## STEP 6

Packaging & Storage



## STEP 6

### Packaging & Storage

The active dried wine yeast is vacuum packed into foil laminate and stored under cool dry conditions. The final product is then chemically, microbially and physically tested to guarantee our product meets specifications. Retention samples held at the factory are routinely tested for quality assurance purposes.