HOW WINE YEAST IS MADE

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

**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, microbiologically and physically tested to guarantee our product meets specifications. Retention samples held at the factory are routinely tested for quality assurance purposes.