



SPECIFICATIONS' SHEET

LALBREW® LONA™



PHYSICAL PROPERTIES

APPEARANCE

Tan to beige granular powder

TASTE & ODOR

Characteristic of normal yeast

SOLIDS

93-96%

INGREDIENTS

Active Dry Yeast *Saccharomyces cerevisiae*,
emulsifier E491 (≈ 1%)



HEAVY METAL ANALYSIS

LEAD < 2 ppm

MERCURY < 1 ppm

ARSENIC < 3 ppm

CADMIUM < 1 ppm



PACKAGING, STORAGE & SHELF-LIFE

PACKAGING

500g vacuum-packed sachets

10kg vacuum-packed sachets

PRODUCT CODES

18624-06-11 - 10KG (20x500G)

18624-01-11 - 10KG Bulk

STORAGE

LalBrew® LoNa™ should be stored dry and below 4°C.
The packaging should remain intact. The product is
stable for 2 years in its original sealed package and
stored under appropriate conditions.

Pasteurization is required when brewing with
LalBrew® LoNa™ to avoid refermentation after
packaging and ensure beer stability



MICROBIOLOGICAL PROPERTIES

VIABLE YEAST CELLS $\geq 5 \times 10^9$ / g

BACTERIA < 1 / 10^6 cells

WILD YEAST (Lysine method) < 1 / 10^6 cells

COLIFORMS < 100 / g

E. COLI < 10 / g

S. AUREUS Negative in 1g

SALMONELLA Negative in 25g

BEER FERMENTATION Can be completed within 4 days at
20°C in standard wort

DIASTATICUS Undetectable by qPCR after
enrichment

LALLEMAND MONITORS RESIDUAL AGROCHEMICALS IN
THEIR RAW MATERIALS FOLLOWING EU REGULATION.

The information presented is believed to be accurate but should not be construed as express or implied representations or
warranties. Users should conduct their own evaluation to determine the suitability of any product for a particular purpose.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
brewing@lallemand.com