New yeast available: SafAle ™ BE-134

The obvious choice for Belgian *saison*-style beers

Lille, France, March 2018 - This typical yeast strain is recommended for belgian Saison-style beers and is characterized by a particularly high attenuation, this new yeast gives some fruity aromas with a spicy character such as clove notes. This strain will bring a highly refreshing and drinkable beer.
Thanks to its good fermentation and high diacetyl reduction, it offers the solution to produce tasty dry beers !

This new yeast is now worldwide available in 10kg, 500g and 11.5g sachet.

Interested by this product? You want more informations? Contact us or go to our website by clicking in the link below:
www.fermentis.com

Fermentis works with everyone in the world of beer, wine, spirits and other fermented beverages. Its range of products and services covers almost all sensory characteristics. Business Unit of the Lesaffre Group, global key player in fermentation and yeast, Fermentis builds solutions and results upon its talented experts, visionary R&D program, industrial expertise which meets the highest international quality standards and a strong and coherent marketing and communication strategy. Its mission? Become the obvious choice for brewers, winemakers and all producers of fermented beverages, helping them express their inventiveness and creativity.

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About Fermentis
Fermentis was created in 2003 as a business unit of Lesaffre with the mission to develop & market innovative and qualitative products and services for the beer, wine, spirits and all other potable alcohol industries worldwide.
Our Mission is to create & deliver innovative and dependable ferments & derivatives offering sustainable technical solutions to the benefit of all stakeholders worldwide.
Our Vision is to be the obvious choice in beverage fermentation.
For further information, visit www.fermentis.com

About Lesaffre
As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for Baking, Food taste & pleasure, Health Care and Biotechnology.
Family-owned group born in Northern France in 1853, now a multi-national and a multicultural company, Lesaffre commits to work with confidence to better nourish and protect the planet.
In close collaboration with its clients and partners, Lesaffre employs 8 300 people in more than 70 subsidiaries based in about forty countries. Lesaffre achieves a turnover of more than 1,6 billion euros including over 40% on emerging markets.
More information on www.lesaffre.com