§ I IDENTIFICATION
   Product Name: White Labs Brewer’s Ale and Lager Yeast
   Composition: Live liquid suspension of *Saccharomyces cerevisiae* or *carlsbergensi*.

§ II HAZARDOUS INGREDIENTS
   Non-hazardous

§ III PHYSICAL DATA
   Appearance: Concentrated yeast slurry with cells in suspension @ 1-2 x 10^9 cells/ml
   Moisture Content: 50% v/v
   Viability: Over 95% live cells on ship date
   Purity: Zero colony forming units (CFU’s) of anaerobic and aerobic bacteria per 50 million yeast cells. Wild yeast at zero CFU’s per 20 million yeast cells. Microbiological tests adhere to American Society of Brewing Chemists guidelines.

§ IV FIRE & EXPLOSION DATA
   Non-combustable and non-corrosive

§ V HEALTH HAZARD DATA
   Ingestion of substance is not known to present health hazard.

§ VI REACTIVITY DATA
   Product is stable. Store at 40 deg F (4 deg C) Recommended temperature for inoculation is 70-75 deg F (21-24 C). Adjust to fermentation temperature at a rate of 1 deg F per hour to fermentation temperatures. Product is perishable over 15 PSI and over 86 deg F (30 deg C). Do not freeze.

§ VII FURTHER INFORMATION
   Yeast suspension inoculates brewer’s wort with dissolved oxygen at 10-15 ppm. Client information, testing, housing and other services are proprietary and confidential. All products and services are processed utilizing good manufacturing practices. Transgenic material not utilized in the preparation of or contained in this product.