





Optimize your yeast propagation program with a high-quality frozen liquid yeast (FLY)

Challenges of traditional propagation from slant or liquid culture



Yeast propagation is time-consuming and work-intensive, posing a logistical challenge across departments tasked with aligning process steps from the laboratory to production floor.



The complexity of this process can result in inconsistencies in the quality of yeast going into the propagator, as well as the yeast coming out, leading to inconsistency in the first fermentation/brew.

SmartBev[™] Lager and Ale in FLY format is designed for direct pitching into the propagation tank

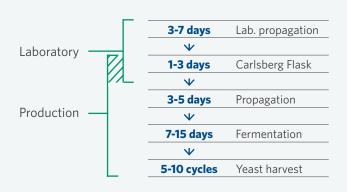
Reduce complexity and time

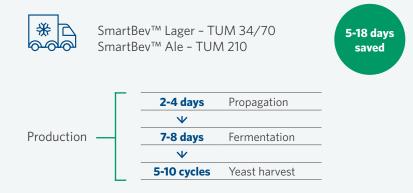
Simplify the planning of propagations and your workflow, saving time and increasing flexibility in production.

Increase consistency

The SmartBev™ yeast ensures a consistent, high-quality starting point in every propagation, giving you a more consistent first fermentation benefitting the beer and the planning.

The unique format of SmartBev[™] yeast enables the brewery to focus on production while Chr. Hansen manages the initial steps of the propagation, yeast quality, and the logistics of the yeast





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