

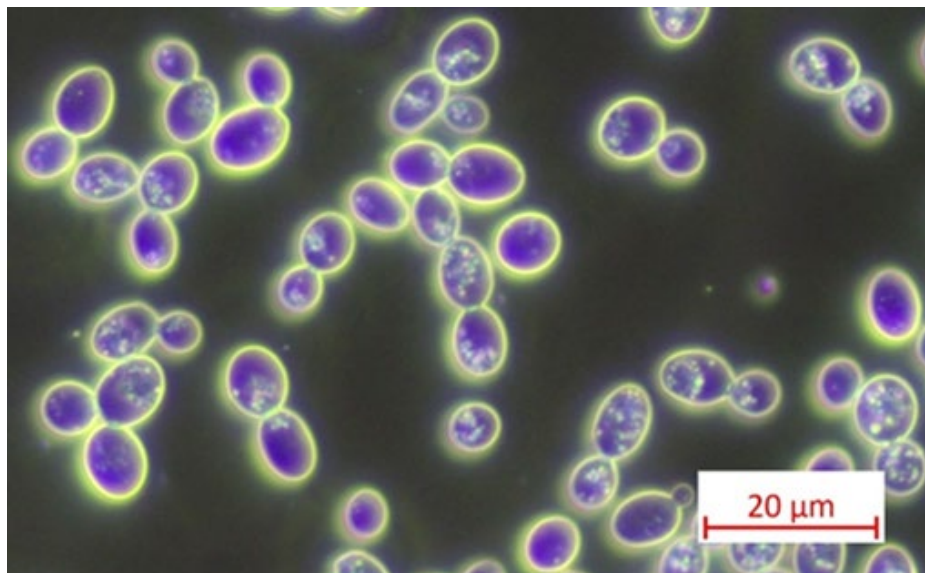
## TerraNova – TUM 145

*Saccharomyces pastorianus ssp. carlsbergensis*  
bottom fermenting brewing yeast

### Feature

High fermentation rate -> Diet Beer

Examination parameters	Result
Original extract (%)	12,33
Apparent degree of attenuation (%)	81
pH value	4,6
Diacetyl (mg/l)	0,09
2,3-Pentandion (mg/l)	0,06
Acetaldehyde (mg/l)	3,41
Polyphenols (mg/l)	159
Fatty acid esters (mg/l)	14,6
Foam according to Ross & Clark (sec)	134
Short characteristics	
Fermentation rate	very high
pH reduction	normal
Flocculation	low
Diacetyl reduction	slow
Foam	low
Acetaldehyde	normal
Higher alcohols	normal
Esters	low



Microscopic view of yeast strain TerraNova – TUM 145  
(Picture TerraNova – TUM 145 © FZW BLQ)

### References:

- Geiger E.; Tenge C.: Lecture "Microbiological analysis and Quality Monitoring" (date: summer semester 2007)  
 Geiger E.; Tenge C.: Lecture "Fermentation Technology" (date: winter semester 2007/2008)  
 Geiger E.; Tenge C.: Laboratory Protocol "Fermentation Technology / Organoleptic" (date: summer semester 2007)  
 Forschungszentrum Weihenstephan für Brau- und Lebensmittelqualität der TU München