

WHITE LABS PROPRIETARY YEAST BANKING



Taking care of your proprietary yeast strain can be challenging and time consuming. Let us take care of the stress involved with isolating, storing, and propagating your yeast. When you sign up to be part of our proprietary yeast banking program you enter into an elite program designed with the brewer in mind. By shipping White Labs a sample of your yeast strain, we analyze the yeast, conduct a variety of microbial tests, monitor fermentation of the original culture to ensure optimal performance, and cryogenically freeze it for your future use.

We bank hundreds of strains for breweries, wineries, and distilleries as well as hundreds of our own strains at our San Diego laboratory facility. When your brewery needs your yeast, call our Customer Service department and we will have your strain ready and shipped.

White Labs also maintains strict confidentiality and proprietorship with any strains you bank with us. You can trust that information regarding the strain, including strain number, origin, and properties of the strain will not be released to any outside parties without your expressed written consent.

About our laboratory program:

Your yeast will go through a variety of steps to prepare it for storage. Most of these tests are to determine purity and selection of the best possible colonies, guaranteeing optimal fermentation. We will test your yeast for cell viability as well as test for wild yeast, mold, and bacteria on a variety of selective mediums. Once we have determined your sample is free of contaminants, we select individual colonies for optimal culture selection by a fermentation performance analysis. Finally, we perform a petite mutant test to ensure your yeast does not possess a respiratory defect gene that may hinder fermentation and flocculation rates. From start to finish, this process take approximately three weeks, after which we will contact you with all the necessary information needed to order your strain.

Yeast samples can be received in a variety of forms. We can isolate colonies from liquid cultures, such as yeast slurries, or samples from fermentors. We can also accept colonies from lab propagations, or yeast samples grown on slants, stabs, or on nutrient agar plates. For liquid cultures, please send samples in leak proof containers. For mixed yeast samples, please send them as a liquid culture. Prior to shipping, please fill out the "White Labs Request for Yeast Banking" sheet and include the form when shipping. Finally, be sure to pack samples with an ice pack to ensure viability. Also, shipping overnight is preferred due to the sensitivity of the sample.

The White Labs Proprietary Yeast Banking fee for set up and testing is \$252 with a \$154.35 annual yeast banking fee. Please note that this is just a banking fee and does not include the cost of actual barrel purchases.

Please send samples to:
White Labs, Inc.
Attn: Analytical Lab
9557 Candida Street
San Diego, CA 92126

WHITE LABS REQUEST FOR YEAST BANKING

**Attn: Analytical Lab
9557 Candida Street
San Diego, CA 92126**

Please include form with shipping

Customer number: _____	Date sent: _____
Company: _____	Contact: _____
Address: _____	
Phone: _____	Email: _____
Ownership of yeast strain: <input type="checkbox"/> Company <input type="checkbox"/> Individual <i>(For individual, payment must come from individual, not company)</i>	
Other individuals/companies that have permission to use this yeast strain:	
_____	Signature: _____
_____	Signature: _____
<i>* White Labs maintains strict confidentiality and proprietorship for all strains banked under both company and individual requests. We will not release this information to any outside party without the expressed written consent of the owner*</i>	
Strain name: _____ <i>(As the owner, you may choose to name your strain)</i>	
Sample: (check one) <input type="checkbox"/> Ale <input type="checkbox"/> Lager <input type="checkbox"/> Wine <input type="checkbox"/> Cider <input type="checkbox"/> Sake <input type="checkbox"/> Belgian <input type="checkbox"/> German <input type="checkbox"/> Wild <input type="checkbox"/> Brett <input type="checkbox"/> Bacteria <input type="checkbox"/> Mixed	
(If mixed culture-please specify) _____	
<input type="checkbox"/> Slant	
<input type="checkbox"/> Yeast sample from (slurry, fermentor, end product, etc.) : _____	
Other information _____	
Sample characteristics (For yeast banking, this information is helpful to select the best yeast, and for sample analysis it is helpful to know condition of yeast):	
Attenuation % range: _____	
Flocculation pattern: _____	
Flavor characteristics: _____	
Any other observations: _____	

A White Labs Complete Sample Analysis is performed at time of yeast banking.

Check this box for genetic identification of culture (additional fees apply)