

Escarpment Labs Packaging Changes as of June 4, 2021

From Escarpment Labs:

Until now, we have been marking the “packaging” date on the pouches, and then placing a 4 month “use-by” window from that packaging date. Having a 4 month window guarantees the yeast we sell would be viable and would perform to our standards.

Unfortunately, this means we aren’t as transparent as we would like to be, even though in the vast majority of cases:

1. The yeast packaged is at higher specification density than advertised, and is packaged within a 2 week window from production.
2. Majority of yeast has a longer shelf life than 4 months (some exceptions notwithstanding).
3. With our higher-than-advertised density we can pretty confidently say that the amount of viable cells will extend past 4 months.

This means we’ve handcuffed not only ourselves (as we really try not to sell anything that is 2 months from the best by date), but also limits you, the wholesaler, from holding stock longer.

We’ve decided on the following changes to our labels moving forward:

- The **first date will be changed to reflect the date of harvest (manufactured)**, and we will be **extending the use-by date to 6 months** after that date as we can be sure of our viability/cell counts of the given product.
- For products that have a shorter shelf life, we have been increasing initial cell density to be able to cover the slightly higher viability loss over time. With the exception of Czech Lager, which will continue to have a 4 month shelf life even with the higher starting density.